

# THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

*You said you needed it!*

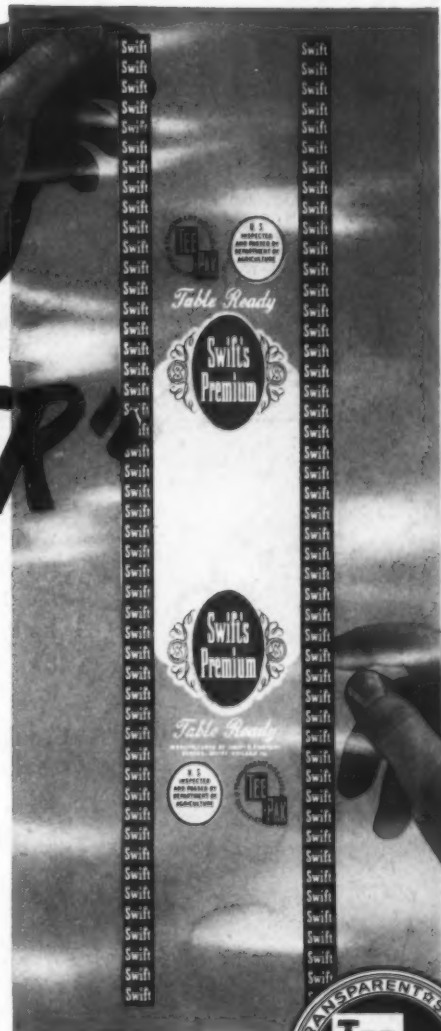
**TEE-PAK**  
engineered

## 'EDGE-REGISTER' PRINTING

Improved and faster imprinting of product names and ingredients on blank panel designs was demanded by the packing industry. To accomplish this, perfect alignment to one edge of the casing IS A MUST — no small job in rotary printing.

We have engineered the equipment for this procedure and *NOW* it is yours *without* asking — at no extra cost — with every order for "Tee-Pak" casings.

This new advantage, plus these other super qualities of "Tee-Pak" casings: strong, reliable, heavyweight types — lightweights that are tear-resistant — form fitting — sales-appealing in appearance — all yours when you use "Tee-Pak" casings.



**TRANSPARENT PACKAGE COMPANY**  
3520 South MORGAN STREET • CHICAGO 9, ILLINOIS

428 Washington St., New York, N.Y. • 203 Terminal Bldg., Toronto, Canada

Now you can get

# STAINLESS SAUSAGE STUFFERS...

Inquire at the nearest  
**"Buffalo"** sales office



● In this newest "Buffalo" sausage stuffer, every part in contact with meat has a special corrosion-resisting surface. Cylinder walls, piston, safety ring, and cover have a protective "stainless" coating. Meat valves are machined from a special stainless alloy. Stuffing tubes are made from gleaming stainless steel. Every feature of this new stuffer contributes to greater sanitation, better quality sausage, lower costs. And you can't beat it for *safety*.

You'll find the new "Buffalo" *stainless* sausage stuffers are easier to clean and sterilize... that they give many more years of profitable, trouble-free service. They are well worth investigating. Write for complete information... or see your "Buffalo" dealer.

**Buffalo...**  
the best-known  
name in sausage-  
making equip-  
ment for more  
than 80 years



# Buffalo

**QUALITY SAUSAGE-MAKING MACHINES**

**JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.**

*Sales and Service Offices in Principal Cities*

# For process piping in ion exchange

## ...CRANE has everything you need

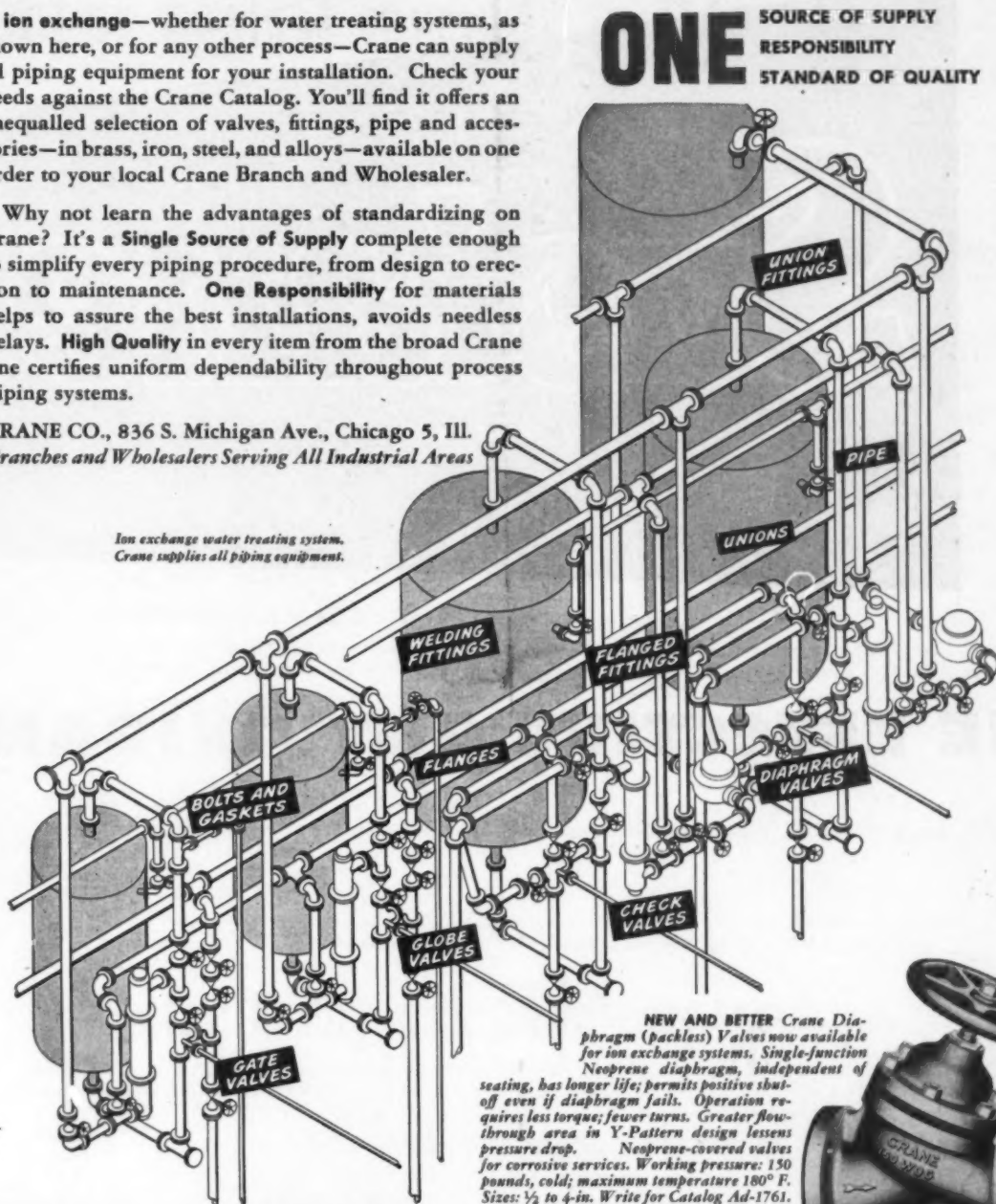
PROPERTY OF  
LITTLE PUBLIC LIBRARY

In ion exchange—whether for water treating systems, as shown here, or for any other process—Crane can supply all piping equipment for your installation. Check your needs against the Crane Catalog. You'll find it offers an unequalled selection of valves, fittings, pipe and accessories—in brass, iron, steel, and alloys—available on one order to your local Crane Branch and Wholesaler.

Why not learn the advantages of standardizing on Crane? It's a **Single Source of Supply** complete enough to simplify every piping procedure, from design to erection to maintenance. **One Responsibility** for materials helps to assure the best installations, avoids needless delays. **High Quality** in every item from the broad Crane line certifies uniform dependability throughout process piping systems.

CRANE CO., 836 S. Michigan Ave., Chicago 5, Ill.  
Branches and Wholesalers Serving All Industrial Areas

*Ion exchange water treating system.  
Crane supplies all piping equipment.*



**NEW AND BETTER** Crane Diaphragm (packless) Valves now available for ion exchange systems. Single-function Neoprene diaphragm, independent of seating, has longer life; permits positive shut-off even if diaphragm fails. Operation requires less torque; fewer turns. Greater flow-through area in Y-Pattern design lessens pressure drop. Neoprene-covered valves for corrosive services. Working pressure: 150 pounds, cold; maximum temperature 180° F. Sizes: 1/2 to 4-in. Write for Catalog Ad-1761.

**EVERYTHING FROM ...**

**VALVES • FITTINGS  
PIPE • PLUMBING  
AND HEATING**

# CRANE

**FOR EVERY PIPING SYSTEM**

NOW! pr

# Sustane

TRADE MARK

## THE EFFECTIVE ANTIOXIDANT

\*See United States Department of Agriculture,  
Bureau of Animal Industry, Meat Inspection Division,  
Memorandum 118, Dec. 13, 1948.



UNIVERSAL OIL PRODUCTS CO



# ! protection against rancidity in fats and oils

Prevent rancidity . . . prolong storage or shelf life of fats and oils or the end products in which they are used. Sustain quality with Sustane, Universal's new antioxidant that protects lard stored at room temperature for many months.

Developed by Universal Oil Products Company, for over twenty years a leader in the development and distribution of antioxidants. Sustane is a highly purified grade of butyl-hydroxy-anisole. Extensive tests have proved its effectiveness, particularly in animal fats and oils. Sustane is now available in commercial quantities.

Consider the problem of rancidity in your own product . . . then consider these advantages of Sustane!

## POTENT

A single pound of Sustane is often sufficient to protect lard in quantities up to 40,000 pounds.

## EASY TO APPLY

Readily soluble in oils, Sustane is offered in either crystalline form or in solution form (with propyl gallate and citric acid).

## REMARKABLE CARRY-THROUGH

Sustane retains its effectiveness right through the baking or process operation and protects the end product as well as the original fat or oil.

## LOW IN COST

Most lards may be made storage stable for a cost of less than 1/20 cent per pound.

## NO COLOR, ODOR, FLAVOR

Sustane imparts no detectable color, odor or flavor and is not greatly affected by slight alkalinity . . . an advantage when used with certain baking mixes.

## M. I. D. APPROVED\*

The Meat Inspection Division, U. S. Department of Agriculture approves the use of butylated hydroxy-anisole in specified quantities to animal fats and shortenings containing animal fats.

## Sustain Quality with *Sustane*

INHIBITOR DIVISION

### UNIVERSAL OIL PRODUCTS COMPANY

310 South Michigan Avenue, Chicago 4, Illinois

Send me additional information on the new antioxidant Sustane today!

Name

Position

Company

Address

City  Zone  State

Application for Sustane

UNIVERSAL OIL PRODUCTS COMPANY

## Tons, Pounds & Ounces—a Major Management Problem . . .



Does it pay you or cost you to convert animals on the hoof to finished meat products? Since animals are delivered by weight, management's problem is to guard against waste in handling ingredients and shrink from bulk in volume production packaging. The solution is adequate, tailor-to-the-job industrial scales. They are your best control measures to insure quality, uniformity, accuracy and save labor costs. Every EXACT WEIGHT Scale is designed and built with these things in mind. Today thousands of these scales are engaged in reducing costs, diversifying operations and producing goods at a profit for their users. Write for details for your business.

EXACT WEIGHT Scale Model 273. Features end-tower construction, high-speed, compactness and short platter fall. Ideal check-weighing scale for all small packaging. Capacity to 12 lbs.



**INDUSTRIAL PRECISION**  
**Exact Weight Scales**  
**THE EXACT WEIGHT SCALE COMPANY**

400 W. Fifth Ave., Columbus 12, Ohio  
 Dept. F, 783 Yonge St., Toronto 5, Canada

## THE NATIONAL PROVISIONER

Volume 121

JULY 9, 1949

Number 2

### Table of Contents

UNIONS AND INCENTIVES.....	17
Armour Reports 6-Months Loss.....	20
Canned Meat Week Plans.....	20
Dry Ice as Car Refrigerant.....	18
Fats-Oils Exports to Rise.....	17
Direct Hog Subsidy Doubtful.....	17
Swift Redesigns Labels.....	21
Preventing Sausage Spoilage—3.....	39
Self-Service Packaging by Processor..	23
Recent Industry Patents.....	33
Up and Down the Meat Trail.....	25
Flashes on Suppliers.....	36
New Equipment and Supplies.....	43
Classified Advertising.....	65

### EDITORIAL STAFF

EDWARD R. SWEM Vice President and Editor  
 HELEN PERET, Associate Editor  
 GREGORY PIETRASZEK, Associate Editor  
 EARL H. BERKY DOROTHY SCHLEGEL

### ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn Street (5), Tel. WAbash 2-0742  
 HARVEY W. WERNECKE, Vice President and Sales Manager  
 FRANK N. DAVIS H. SMITH WALLACE  
 FRANK S. EASTER, Promotion and Research  
 F. A. MacDONALD, Production Manager  
 New York: 11 E. 44th St., (17) Tel. Murray Hill 7-7840, 7-7841  
 LILLIAN M. KNOELLER CHARLES W. REYNOLDS  
 Los Angeles: DUNCAN A. SCOTT & CO. 2978 Wilshire Blvd.  
 San Francisco: DUNCAN A. SCOTT & CO., Mills Building (4)  
 Seattle: DUNCAN A. SCOTT & CO., 827 Securities Bldg.

### DAILY MARKET SERVICE (Mail and Wire)

E. T. NOLAN, Editor

### EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC.

Publishers of  
 THE NATIONAL PROVISIONER DAILY MARKET SERVICE  
 ANNUAL MEAT PACKERS GUIDE  
 THOMAS McERLEAN, Chairman of the Board  
 LESTER I. NORTON, President  
 E. O. H. CILLIS, Vice President  
 F. BORCHMANN, Treasurer A. W. VOORHEES, Secretary

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A., by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1949 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

# 22,228 SCRAPING STROKES A MINUTE

## SHAVES A HOG IN LESS THAN 20 SECONDS

### FEATURES

#### BOSS UNIVERSAL DEHAIRER

20 H.P. motor operates the two belt scraper shafts, feed conveyor and hair conveyor.



Clutch for disengagement of feed conveyor while dehairer continues in operation.



Upper shaft has 20 — 6 point scraper stars.



Lower shaft has 20 — 10 point scraper stars.



Scrapers are staggered and shafts operate in same direction to propel hogs toward discharge door where they are automatically ejected to gambreling table.



Discharge door adjustment regulates timing of dehairing operation.



Hot water spray cleans hogs and carries hair to hair conveyor.



Hot water box receives and recirculates water at 140°.



All adjustment and maintenance points easily accessible.



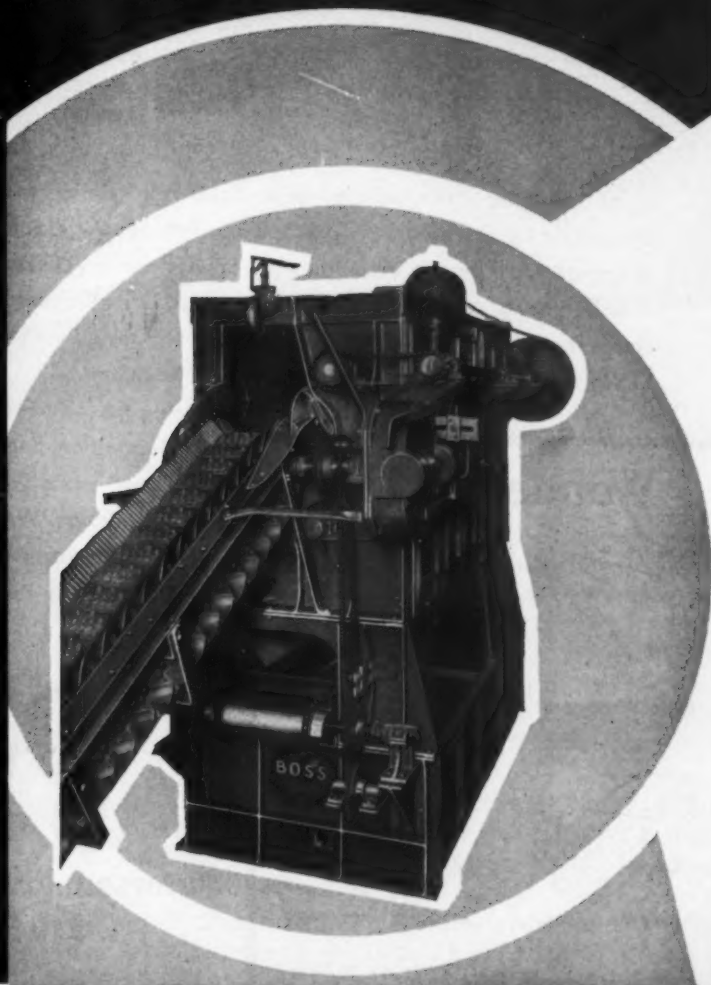
Dehairer, feed conveyor, hair conveyor and hot water box can be purchased separately if desired.

WRITE FOR HOG KILLING  
EQUIPMENT CATALOG



The BOSS Universal Dehairer is widely used in hog killing departments where maximum production must be achieved in a minimum of space. This cast iron, totally enclosed machine is only 12 ft. long, 4 ft. 6 in. wide and 8 ft. 6 in. high, but it efficiently dehairst 200 hogs per hour on the most rugged production schedule and requires only a 20 H.P. motor!

For real help in solving your hog killing problems call in your nearest BOSS representative; he knows the most modern hog killing techniques, and he sells the most efficient hog killing equipment.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

*Are YOU  
proud of the  
wrappers for  
YOUR product?*



Is your wrapper smart looking? Up-to-date? Is it helping make sales? Does it give your product real protection? Why not look into Patapar Vegetable Parchment? With Patapar wrappers you'll get the utmost in sales appeal and protection.

Sales appeal comes from Patapar's rich, white texture and colorful printing. Protection comes from its qualities of high wet-strength and resistance to grease.

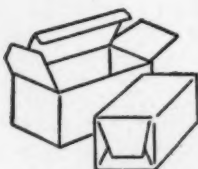
We print your Patapar wrappers in our own plants which are specially equipped for doing the job beautifully and economically.

Suggestion: Send us your present wrapper, with any ideas you may have for freshening up the design. We will gladly submit, without charge, our artists' interpretation for a colorfully printed Patapar wrapper for your product.

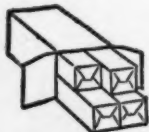
### Wonderful for



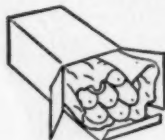
Ham Wrappers



Lard Wrappers



Butter Wrappers



Sausage Wrappers

• • •

Can Liners • Ham Boiler Liners

Tamale Wrappers

Sliced Bacon Wrappers

and many other uses

**Patapar**  
HI-WET-STRENGTH,  
GREASE-RESISTING PARCHMENT

**Paterson Parchment Paper Company  
Bristol, Pennsylvania**

Headquarters for Vegetable Parchment since 1885

WEST COAST PLANT: 340 BRYANT STREET,  
SAN FRANCISCO 7, CALIFORNIA

SALES OFFICES: 122 EAST 42nd STREET, NEW YORK 17, N. Y.  
111 WEST WASHINGTON ST., CHICAGO 2, ILL.



## MEAT EDUCATIONAL PROGRAM FOR AUGUST



Appears in LOOK, August 16 issue, out August 2  
Appears in LIFE, August 22 issue, out August 19

Appears in WOMAN'S HOME COMPANION, out July 22  
Appears in GOOD HOUSEKEEPING, out July 20  
Appears in LADIES' HOME JOURNAL, out July 29

THESE TWO FULL-COLOR, FULL-PAGE ADS HELP YOUR SALESMEN SELL A MEAT-SELLING IDEA DURING AUGUST

# BIG ROASTS BIG SERVICE BIG SALES

All through August, these two eye-catching ads will do a twofold job to help you keep your summer sales volume up.

One bears down on the important need for nourishing meat in summertime meals. The other encourages bigger sales per customer—tells women how they benefit by buying a larger cut of pot roast.

Pot roast, in fact, gets the major play in *both* these ads. They picture it, tell about it, work up appetites for it—and they show your customers a new way to use it.

This tested selling idea is the kind that any retailer can use in his own store with his own customers. New tie-in mats are now ready. Be sure all your customers know about this advertising in plenty of time to use the idea.

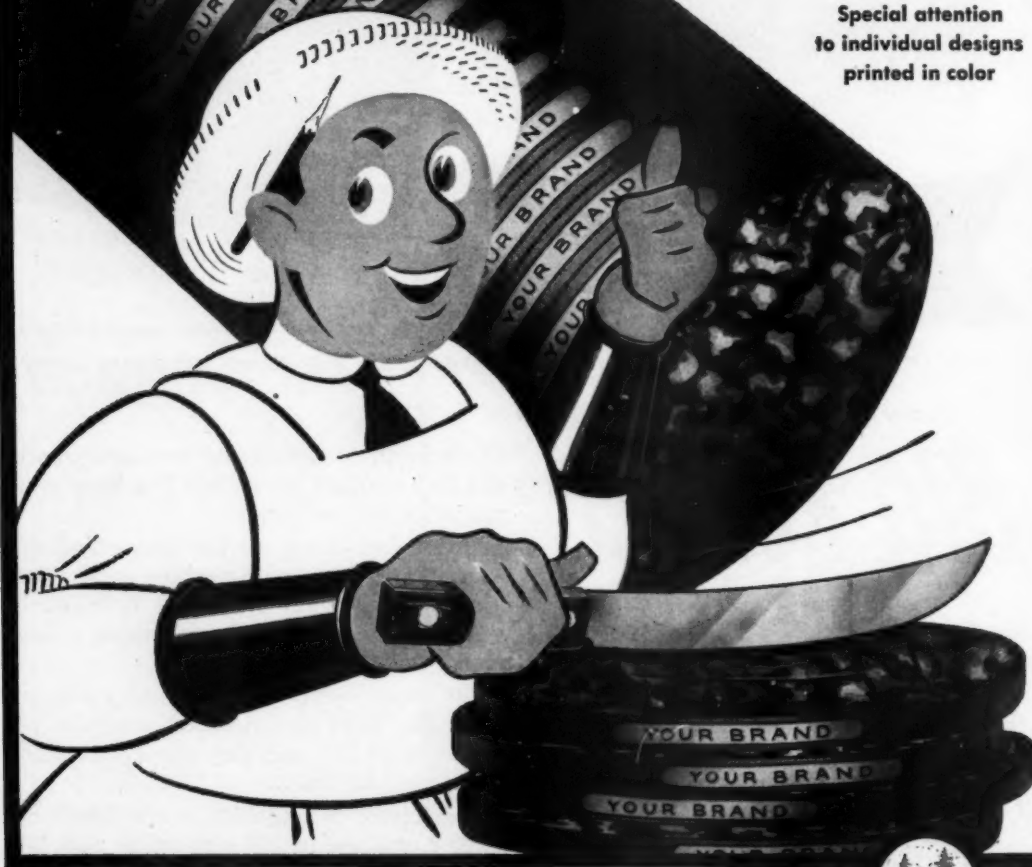
AMERICAN MEAT INSTITUTE Headquarters, Chicago • Members throughout the U. S.



# SYLVANIA CASINGS

*PROMOTE  
Your Brand Name  
with  
Every Slice*

Special attention  
to individual designs  
printed in color



## SYLVANIA DIVISION AMERICAN VISCOSE CORPORATION

Manufacturers of cellophane and other cellulose products since 1929

Plant: Fredericksburg, Virginia ★ General Sales Office: 350 Fifth Ave., New York 1, N. Y.

Casings Division: 111 North Canal Street, Chicago 6, Illinois

Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto



LOWERS MAINTENANCE HENCE PRODUCTION COSTS  
MAKES A MAGIC WAND OUT OF YOUR PAINT BRUSH

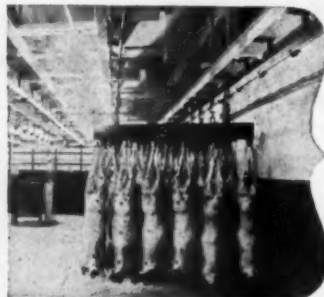


# Chemistry pulls these miracle ENAMELS

OUT OF THE HAT  
GO ON WET OR DRY SURFACES

DAMP-TEX NO. 2 DRIES IN 30 MINUTES

MIRROR-SMOOTH • PORCELAIN-HARD



**PAINT OUT**  
Rot, Rust,  
Kill Germs...  
**PAINT IN**  
Porcelain-Like, Non-  
Porous, Sanitary  
**DAMP-TEX**

Damp-Tex Regular does not taint food. It's safe. Now whiter. Dries in a few hours. Resists normal acid, alcohol and alkali conditions. Damp-Tex No. 2 dries in 30-minutes. Resists extreme acid, alcohol and alkali conditions. Both Regular and

No. 2 Damp-Tex offer bactericide, fungicide and rust resistance to stop deterioration. Both products go on wet surfaces, as well as dry. Both products are easy to apply! Give porcelain-like, high, light-reflecting beauty that washes like glass.

In Canada: STANDARD PAINT & VARNISH CO., LTD. • Windsor, Ontario

WAREHOUSE STOCKS NEAR YOU

TRY  
**DAMP-TEX**  
WITHOUT  
RISK

Write on your letterhead the word "Damp-Tex". Mail to us. We will send you details of our no-risk trial offer.



REDUCE  
DEPRECIATION  
—LOWER COST



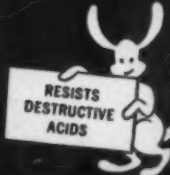
NO CHECKS,  
SAGS OR FADE



RESISTANT TO  
SEVERE  
ALKALI



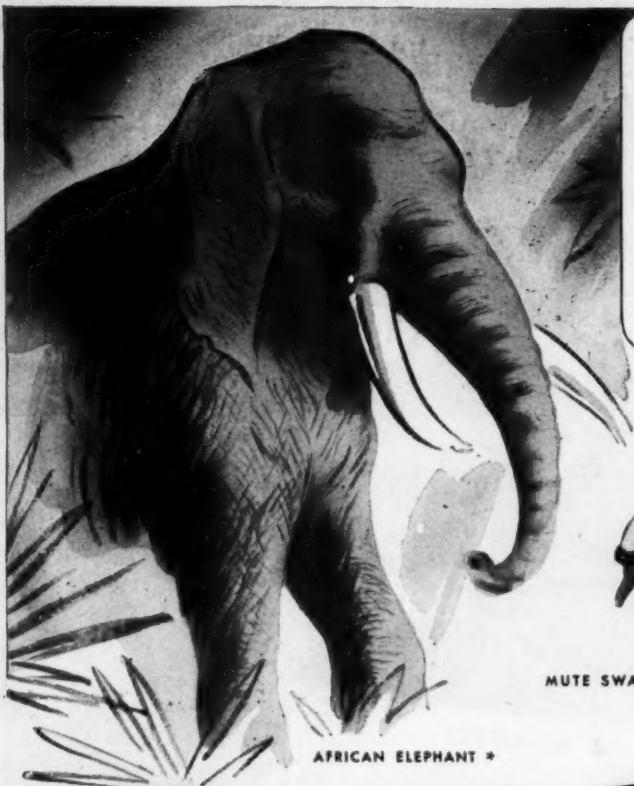
RESISTS  
DESTRUCTIVE  
ACIDS



NO SHUTDOWNS  
TO PRE-DRY  
SURFACES



Discovered by STEELCOTE MFG. CO. • ST. LOUIS 3, MO. • Proven in 8457 Plants



AFRICAN ELEPHANT \*

**PROTECTION  
AND  
Beauty**



MUTE SWAN \*\*



# PAPERS

*For The PACKING INDUSTRY*

The primary job of any paper used to wrap meats or line boxes and cartons is to protect its contents from dirt, rough handling, loss in color, flavor or weight. On the success of this protection rests the packer's reputation . . . and profits.

Nearly every packer in the United States looks to KVP, with its dozens of highly specialized papers, to provide this security.

They also look to KVP artists and printers to provide attractive, sales-compelling designs and printing.

Protection and beauty, all in one package . . . that is the KVP story.

\*No one except maybe another elephant ever accused old *Loxodonta africana* of being beautiful. But his great size and strength make him a symbol of power and protection.

\*\*The mute swan, *Cygnus olor*, is no slouch when it comes to protecting his nest and young, but his chief asset is his well deserved fame for grace and beauty.

**PARCHMENT  
WAXED  
GREASEPROOF  
SPECIAL TREATED  
Plain and Printed**

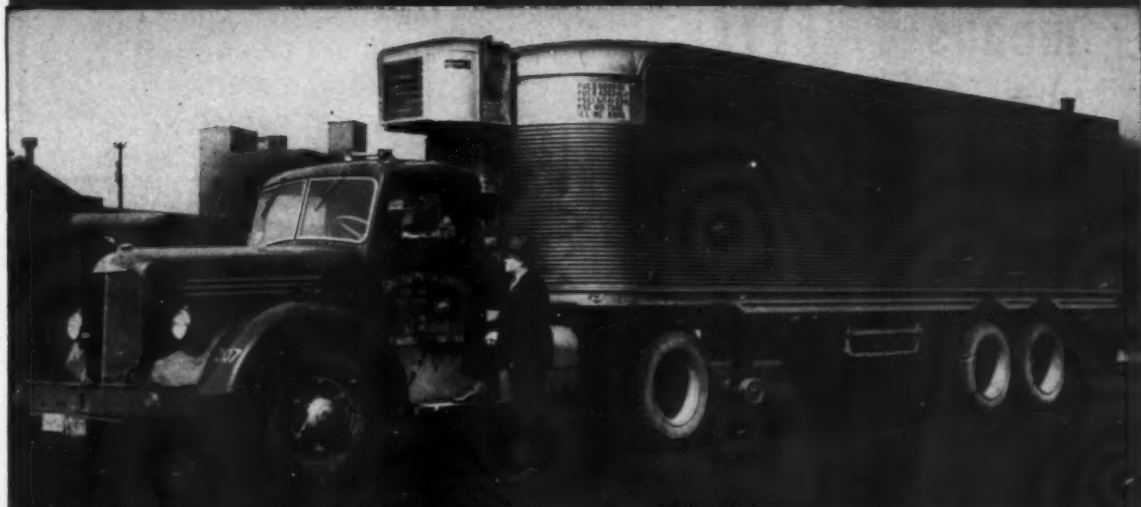
*Kalamazoo Vegetable Parchment Company*

PARCHMENT • MICHIGAN

ASSOCIATED COMPANIES: KALAMAZOO VEGETABLE PARCHMENT CO., DEVON, PENNA.  
KVP COMPANY OF TEXAS, HOUSTON, TEXAS  
HARVEY PAPER PRODUCTS CO., STURGIS, MICHIGAN  
IN CANADA, THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO  
APPLEFORD PAPER PRODUCTS LIMITED, HAMILTON, ONTARIO • MONTREAL, QUÉBEC



**"WE SAVE \$25**  
*each 'perishables' trip..."*



# THANKS TO THERMO KING

MECHANICAL TRUCK REFRIGERATION

## CHECK THESE MAJOR THERMO KING ADVANTAGES

- **Low weight, large capacity**—units weigh as little as 600 pounds. Maximum capacity for thorough refrigeration.
- **More payload space**—units occupy less than 8 cubic feet of normally unused space.
- **Easy installation**—one piece unit slides into opening prepared at top front of body, secures by 4 bolts.
- **Cools and heats**—maintains proper temperature automatically regardless of outside temperature.
- **Economical to operate**—costs only a fraction of a cent per mile to use.
- **Forced circulation**—insures uniform temperature throughout trailer.
- **Exclusive mechanical features**, such as Electrically Controlled Defroster, Dependable Combination Starter-Generator, Counter Flow Cooling Coil, and many others.



Dealers in all principal cities

## U. S. THERMO CONTROL CO.

44 South 12th St. • Minneapolis 4, Minn.

World's Largest Builder of Gasoline  
Engine Powered Refrigeration Units

"Our trucks carry more than one million pounds of perishables a week. Formerly we used dry ice refrigeration, but since we installed THERMO KING units we save about \$25 per trip. For example, on a round trip covering almost 3,000 miles, cost of gas and oil for THERMO KING is only about \$7.50 ... Dry ice used to cost us almost \$40..."

—Frank J. Fahey  
Manager, Perishables Division  
Spector Motor Service, Chicago, Ill.

Spector Motor Service carries perishables of all types—frozen eggs, butter, oleomargarine, hanging fresh meats, candy, vegetables, fruits, etc. Like so many other carriers, Spector Motor Service found that only one type of refrigeration—THERMO KING—is flexible enough to keep these products in perfect shape under all transport conditions ... *plus* doing the job economically.

No wonder experienced perishables shippers insist on THERMO KING Mechanical Truck Refrigeration. For more details, mail the coupon below today!

## MAIL THIS COUPON - NOW!

U. S. THERMO CONTROL CO.  
44 South 12th St., Minneapolis 4, Minn.

NP-7

Please send immediately complete information about THERMO KING Mechanical Refrigeration for trucks and trailers.

To Attention of.....

Firm Name.....

Address.....

City.....Zone.....State.....

# BETTER CASING CLEANING EQUIPMENT means a BETTER CASING RUN!



Furnished without  
jets and drain pipe

## The TOHTZ Casing Flushing Table

Designed for faster ... more efficient casing flushing, this handy Tohtz Flushing Table has a stainless steel top, sturdy reinforced pipe steel legs. Easy to keep clean ... it's built for long, dependable service.

Right down the line, from casing strippers, to crushers, to cleaners—Tohtz-designed equipment is efficiency-engineered to make your casing cleaning operation smoother ... and more profitable.

Write for information and catalog on the complete Tohtz line.

**CONSULT TOHTZ**—if you are planning to expand your casing department, or are considering installing a new one. Our experienced engineers and designers can pave the way for a more efficient and profitable operation for you!

**R. W. TOHTZ & CO.**  
R-W Meat Packing Equipment  
4875 Easton Ave. St. Louis, Mo.

## COMPLETE SYSTEMS FABRICATED OR ERECTED

MEAT TRACKING SYSTEMS  
OVERHEAD TRACK SCALES  
MEAT HOOKS and TROLLEYS  
SWITCHES - SHELVING  
ELECTRIC and CHAIN HOISTS  
MONORAIL SYSTEMS  
CRANES - TROLLEYS



For Information  
PHONE or WRITE

**NEW YORK  
TRAMRAIL CO. INC.**

345-349 RIDER AVE.

Melrose 5-1686

New York 51, N. Y.

## Again Available world famous SOLINGEN cutlery

Perfectly balanced Skinning Knife with  
Beech or black handle, with 3-Ger-  
man Silver rivets. Continuous  
blade in 5-6 in. lengths.



Forged Steel Cleaver  
with grooved non-slip grip handle.  
Steel ferrule. Blade: 8-9 in.  
lengths.

Boning Knife—  
Beech or black hardwood handle,  
with 3 German Silver rivets securing  
continuous blade. Blade: 5-6-8 in.

Charcoal forged of the finest carbon steel, SOLINGEN Cutlery, imported from Germany, retains keen edge longer ... requires less sharpening ... lasts longer ... saves you time and money. Write or 'phone for quantity prices and catalog.

**RECTOR TRADING CORP.**

39 Cortlandt Street

NEW YORK 7, N. Y.

PHONE: DIGBY 9-0745



Meat packers who send their product to market in United Packages get double returns. Besides quicker sales, they get bigger savings. Result — more profit.

**UNITED MEAT PACKAGES ARE:**



- |                 |                                       |
|-----------------|---------------------------------------|
| *grease-proof   | can't spot or stain                   |
| *moisture-proof | meat won't dry out, dirt can't get in |
| *easily handled | quick to pack                         |
| *easily sold    | hard to keep on retail shelves        |
| *versatile      | paraffined coated, laminated waxed    |

WRITE, WIRE OR PHONE UNITED TODAY. WE'LL BE HAPPY TO SHOW YOU WHY

UNITED PACKAGES SELL MEAT

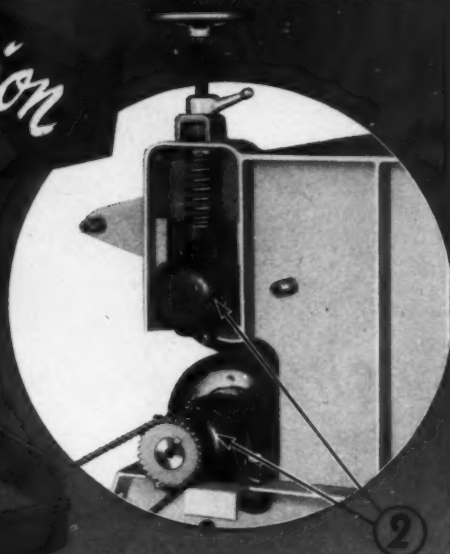
## UNITED BOARD & CARTON CORPORATION

Folding Cartons and Package Specialties • From Pulp to Finished Product

P. O. BOX 1318, SYRACUSE, NEW YORK

BOARD MILLS: LOCKPORT, THOMPSON, N. Y., URBANA, O. • CARTON PLANTS: VICTORY MILLS, SYRACUSE, BROOKLYN, COHOES, N. Y., SPRINGFIELD, O.

# GLOBE Solves this Casing Problem with ... *Knee Action*

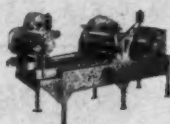


Just as the car manufacturers solved their spring suspension problem on the modern automobile—so Globe has solved the spring action and suspension of the rolls on their new casing stripper. These 3 points of mechanical superiority guarantee you smoother, faster casing cleaning production:

- 1 Rolls:** Improved, full floating rolls compensate by their spring action for the passage of foreign objects or bunched casings without damage to product or machine.
- 2 Bearings:** Anti-friction (ball or roller bearing), sealed for a minimum of lubrication maintenance, and against water, steam or corrosive substances; and held in place by guides for "knee-action," individual, adjustable pressure on rollers.
- 3 Frame:** Rigidly constructed steel frame, heavily hot-galvanized for sanitation and protection against rust and corrosion.

GLOBE's newly engineered principle of "full-floating," "knee-action" rolls result in 100% elimination of costly maintenance heretofore arising from these inherent points of weakness in all equipment of this type.

The Globe "Knee-Action" Casing Stripper is another of the Globe "Famous Firsts." See pictures below for others in the family of Globe's famous casing cleaning machines.



35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4099 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS



## IN OUR OPINION:

**T**HE position of the great labor unions, their executive boards and their policy-making officers with respect to incentive systems requires clarification.

It is imperative that those who make and interpret the policies of the national packinghouse unions define their attitude without ambiguity. All packinghouse workers deserve such clarification, the employers are justified in expecting it and both livestock producers and the consuming public have a deep interest in determining the unions' sincere attitude toward labor productivity.

The need for clarification exists because uncertainty over the national unions' attitude, or a feeling that they are definitely hostile, has blocked or delayed the adoption of helpful incentive plans in plants where they would put extra dollars in the pay envelopes of the employees and would enable employers to operate with more efficiency and stability, and perhaps some profit, under present competitive conditions.

There is evidence available that in those plants where sound and fair incentive plans have been installed (after initial union antagonism to so-called "speedup" systems) the union members and local officers have approved the program and strongly urged its progressive extension to all plant departments.

It must be concluded, therefore, that those local union members and officers, who through practical experience with incentive plans have learned that the employees gain greatly through their adoption and the consequent increase in departmental and plant productivity, are farther in advance in their economic thinking and actual interest in worker welfare than are those union officials who broadcast generalized theoretical opposition to incentive systems and label them unfairly as "speedups."

In their attitude the latter officials reflect a makework philosophy which should not be received with sympathy by the worker who wants more money in his pay envelope for doing his job better, by the producer who wants the processing margin on his livestock trimmed to the minimum, or by the consumer who wants and should get "meat upon the table" at the lowest possible fair price.

A fair incentive system sets a reasonable production performance as a standard which the employee should achieve to deserve his base pay, gives him every technical aid in reaching that standard, and promises him extra compensation for exceeding the standard. The idea that such a plan is a device to grind down the employee, and extract from him labor without pay, is silly and belongs in *Das Kapital* rather than in the philosophy of a free American worker or his union.

## Fats and Oils Export Picture More Hopeful

During the 13 months from April 3, 1948 to May 31, 1949, ECA countries purchased 353,600 metric tons of fats and oils from the United States, most of it since February 11, 1949, when export controls were lifted. Plans have been made to authorize shipment of 254,000 metric tons of fats and oils during the fiscal year 1949-50 to be paid for with ECA dollars, plus 105,000 to be paid for with dollars now owned by ECA countries, a total of 359,000 metric tons.

U. S. Army officials have committed themselves against purchasing fats and oils in competing foreign countries. Germany will not be permitted to purchase any fats and oils except copra with American dollars outside of the United States. Japan will also require a substantial quantity of edible fats and oils. These facts were brought out at a conference this week of Army officials and representatives of meat packers.

It was also learned this week that the Office of Foreign Agricultural Relations is planning to send a marketing specialist to several European countries to seek additional outlets for United States lard.

## TO RESUME HEARINGS ON BREAD SOFTENERS

The bread standards hearings before the Food and Drug Administration in Washington which recessed in mid-June will be resumed July 11. Most of the testimony to date has been on use of emulsifying agents in bread and other bakery products.

Manufacturers of chemical emulsifiers presented evidence to show that their products are not toxic and are not substituted for shortening by bakers. The case against the so-called bread softeners consisted of testimony by experts in the fields of physiology, toxicology and nutrition, who contended that their lack of toxicity has not been proved. The American Medical Association and the National Research Council testified against the inclusion of the chemicals in bread standards, and the American Bakers Association and the Associated Retail Bakers of America also went on record late in the hearings opposing their use in bread.

## Senate Ends Hearings on Direct Hog Subsidy

A move to expand the Aiken sliding-scale price support program to cover the major commodities suggested by Brannan—wheat, cotton, corn, tobacco, cattle and calves, hogs, lambs, dairy products, chickens and eggs—was launched at the Senate agriculture subcommittee hearings on the Brannan farm plan which started late this week. At the same time the chance of a special "trial run" using production payments to support the price of hogs this fall was exploded when the subcommittee investigating the proposal (S 1721) failed to recommend it, after completing their hearings earlier in the week.

Under the measure pork would seek its own price level in the market and whenever prices drop below parity the government would pay the producer the difference between the market price and parity. The Brannan plan calls for similar subsidies on most farm crops and products.

Last week the House agriculture committee reported out the Pace Bill which provides a modified version of the Brannan plan.

## GRANGER BILL HEARINGS

Hearings on the Granger Bill, which is designed to bring about a balance between the exports and imports of fats and oils, will begin on July 12, the House agriculture committee has announced. It is expected that several representatives of the meat packing and fats and oils industries will attend the hearings to urge passage of legislation to relieve the fats and oils situation.

Wilbur LaRoe, general counsel for the National Independent Meat Packers Association, will summarize the present demoralization of the fats and oils market, its widespread effect, factors which have brought it about and measures the industry itself is taking to relieve the situation.

## USDA EXTENDS IMPORT CONTROLS ON FATS, OILS

The Department of Agriculture announced this week that import controls on fats and oils, including oil bearing materials, butter, lard, tallow and fatty acids, will continue in effect as of July 1, 1949 through June 30, 1950.



# How Kingan Firms Use Rail-Truck

**U**SE of dry ice (solidified carbon dioxide) as a transport refrigerant varies widely from packer to packer, but at least one large meat firm—Kingan & Co.—employs the material extensively for this purpose.

Kingan & Co. operates an all-round plant at Indianapolis, slaughtering hogs, cattle, calves and lambs and produces cured and smoked meats of all kinds, sausage, canned product, lard and shortening and many other edible and inedible by-products. Products turned out at Indianapolis, together with butter, eggs, cheese, oleomargarine and dressed poultry, are distributed throughout the territory east of the Mississippi river and on the Pacific Coast.

Kingan also operates meat packing plants at Omaha, Neb.; Storm Lake, Ia.; Richmond, Va.; Orangeburg, S. C., and Bartow, Fla. Branch houses are operated in nine major cities. A large portion of production is distributed to the retail trade by cars and trucks shipped to break-bulk stations for distribution to stores and markets in that com-

munity. Distribution approximates 10,000,000 lbs. per week.

Dry ice is used as both a primary and secondary refrigerant in the transportation of Kingan product by trucks and railroads.

All of the 400 refrigerator cars used in Indianapolis are equipped with two dry ice bunkers, each of which has capacity of 250 lbs. of dry ice. These bunkers are placed on opposite sides of the car adjacent to car door. The dry ice placed in these bunkers acts as a secondary refrigerant. Initial ice is briquette water ice placed in bunkers at the end of the car. No salt is used in initially icing. Dry ice is placed in the bunkers to provide lower temperatures otherwise obtainable only by the use of water ice and salt.

In motor trucks, a variety of dry ice bunkers are used. For long distance hauls, large trailer bunkers are used with a capacity of 1,000 lbs. These bunkers are located in the nose of trailer and air circulation is obtained by the use of a small gasoline motor turning a large circulating fan which draws in the air out of trailer, over the ice and blows it back out into the trailer.

On smaller trucks and trailers, 20 ft. and under, two bunkers of 200 lbs. capacity each are placed on opposite sides and opposite ends of the inside of the body, close to the ceiling. Small circulating fans driven by light electric motors, wired to the tractor battery, keep a flow of air circulating through a vent under the bunker and over the product.

Smaller trucks have bunkers of 150 lbs. and 100 lbs. capacity. These trucks are for store-door deliveries within a radius of 25 to 50 miles.

Solid carbon dioxide is used as a refrigerant in the barrels of fresh trimmings and sausage materials. This eliminates the necessity of spreading trimmings in freezer and current production can be shipped immediately when cones of dry ice are placed in center of barrels as the product is packed.

Dry ice is delivered to the Kingan plant in insulated boxes which have a capacity of 2,000 lbs.

Kingan has found there is no rigid formula which can be followed in the use of dry ice. Dry ice sublimates at the rate of approximately 150 lbs. each 24 hours at 40 degs. F. The intended level of refrigeration in both cars and trucks is 40 degs. or slightly lower. While the heat absorption capacity of the dry ice is constantly diminishing, under ordinary warm weather conditions, the quantity of dry ice is determined by the time in transit, origin to destination. There are so many factors affecting shipping conditions it is impossible to prescribe a set quantity to fit every circumstance. The transportation department of Kingan advises the shipping department almost daily during hot weather as to the quantity of ice to be used. As a result, it is believed the quantity used may be excessive, but it is considered cheap insurance against spoilage of product.

The experience of Kingan indicates that the advantages of solid carbon dioxide as a refrigerant are:

**Rail shipments:** by eliminating the use of salt in the wet ice bunkers, the ice meltage is sharply reduced. This permits cars to travel to destinations requiring three days in transit without



**FILLING ICE BUNKER**

Kingan uses water ice (no salt) in bunkers of its refrigerator cars. (Photos courtesy Pure Carbonic, Inc.)



**FILLING DRY ICE BUNKER**

These are located near car doors and will hold 250 lbs. of dry ice.

# and Other Dry Ice in Transport



reicing. The small investment in bunkers is more than offset the first year by the savings obtained by elimination of salt in initial icing and reduction in transit ice expense. It is impossible to calculate the dollar savings resulting from the elimination of brine drip on railroad right-of-way within the plant area.

As to truck refrigeration:

Dry ice can be used as the weather conditions demand. Thus, no dead weight is being carried. Facilities for the use of dry ice represent smaller investment than is needed for other types of refrigeration.

Kingan & Co. has used dry ice in cars for 10 years and in trucks for nine years. Prior to that, the cars were initially iced with water ice and salt and reiced every 24 hours while in transit. Movement of product by truck was limited prior to this time. In extremely hot weather, store door trucks operating within a radius of 100 miles, were refrigerated with wet ice and salt in steel drums to give some form of refrigeration. This was far from satisfactory.

Despite the fact that Kingan has used dry ice for more than 10 years, it is still considered an expedient. It is

considered to be better than wet ice and salt, and no more expensive than mechanical refrigeration in trucks. However, the transportation department feels that it has one drawback in common with wet ice and salt: the inability to control temperatures within a satisfactory range. This can be accomplished by mechanical refrigeration. All advantages and disadvantages considered, Kingan officials predict dry ice will continue to be a useful refrigerant as long as:

(a) Initial cost of mechanical refrigeration units are at present level.

(b) As long as cost of dry ice does not exceed four times the cost of water ice and salt per ton.

While the extensive use made of dry ice by Kingan & Co. is unusual in the packing industry, it is used in varying degrees by other packers. A Chicago firm uses dry ice exclusively in rail shipments for which it is responsible. The end bunkers are filled with water ice and salt in contrast with the Kingan wet ice-no salt method. Employing dry ice in bunkers inside car doors, this packer says 1,000 lbs. of the solid carbon dioxide will see a car safely to San Francisco, an eight-day journey. The water ice and salt are replenished at regular icing stations en route. The added cost of dry ice as a supplement for water ice, says the packer, is of no import compared to claims which might arise for spoiled cargo.

"When you ship a load properly protected with dry ice you can go home and sleep," was the summation of this packers' feeling about dry ice.

In general, however, packers appear to use dry ice as a supplement for wet ice and salt in warm weather or on long hauls. While the Kingan dry ice bunker method of refrigerating cars requires some installation, others use simpler systems. Bags of dry ice are frequently hung in doorways of cars where air circulation is poorest. Experiments have been made with dry ice stored in bunkers at the top of cars and also in cars cooled solely with dry ice. These methods are not generally practiced.

Frozen, crated cargo keeps well when dry-iced. A method generally employed

is to lay floor racks, then a layer of light weight unwaxed paper. The crated meat is placed on the paper and cakes of dry ice are set on top of the cargo. The entire shipment is then wrapped in paper. This method allows air to circulate on all sides of the shipment. Wet ice and salt are in the end bunkers. As dry ice sublimates, it gives off a gas which escapes through the porous paper wrapping but at the same time cools the meat.

Further use of dry ice is made in barrel shipments of boneless beef, lamb and veal as a substitute for pre-chilling. One packer places 5 lbs. of dry ice near the top and 3 lbs. at the center of the barrel.

Shipments by frozen food processors in cars solely refrigerated with dry ice are reported to be far less expensive



To supplement wet ice and salt in warm weather, dry ice is frequently hung in bags inside car doorways, where air circulation is poorest.

than shipping in cars cooled with water ice. It is reported that a car can be shipped coast-to-coast for about \$50 with dry ice, or about \$200 with water ice.

For truck refrigeration many packers appear to lean toward cold plates and mechanical units. Many use no refrigeration at all on short local runs. Dry ice is employed in special truck bunkers; for example, the refrigerant may be placed in a bunker in the nose of a trailer and air circulated across it by means of gas- or electrically-powered fans. To cool an unrefrigerated vehicle, a cake of dry ice is often simply hung in the truck body.

Experiments are currently being conducted in trucks with dry ice and a new secondary refrigerant called Polatrol which is cooled and circulated through

(Continued on page 31.)



**TRUCK CONDITIONING UNIT**

This is one type of unit in which dry ice is employed in motor transport refrigeration.



## Armour Issues Interim Financial Report; Shows Net Loss for Six Months

In the first interim report issued by any major meat packing company, Armour and Company this week reported a net loss of \$10,-383,772 for the six months ended April 30, 1949 before credit under carry-back provisions of the federal income tax law. After a federal income tax credit of \$3,871,138, the loss for the six months was \$6,-512,634. This compared with a net loss of \$1,756,131 for the first six months of the previous fiscal year, after a federal income tax carry-back credit of \$1,144,233.



F. W. SPECHT

In issuing the midyear statement, F. W. Specht, president, explained that many stockholders wanted to know at intervals throughout the year how the company's business is progressing. For this reason the board of directors had approved a management request for permission to issue interim financial reports.

Because of the cyclical nature of packinghouse operations, Specht warned that results for only part of the year should not necessarily be considered indicative of the results on an annual basis. "In the forepart of the year there are large accumulations of product and until these accumulations are sold through the summer months, results of operations are inconclusive," he said.

Sales for the six months just ended at \$926,895,368 were somewhat higher than the \$889,405,108 reported for the corresponding period a year earlier.

The effect of declining prices on inventories accounted for the loss, Specht told stockholders. He listed some of these price declines, on a percentage basis, as follows: Good and choice beef, 20 to 25 per cent; hides, 20 to 35; pork loins, 10 to 15; smoked hams, 7 to 10; sliced bacon, 26 to 40; dry salt pork, 30 to 40; lard, 40; cottonseed oil, 40; tallow, 59, and canned meats, 12 to 20. Although Armour carries certain base quantities of pork and lard on a "Last-in, First-out" inventory pricing basis, the quantities of pork and lard it had in inventory during most of the six months were greatly in excess of the protected quantities. Life base quantities are determined by the quantities in inventory at the end of the taxable year. For Armour this coincides with the fiscal year which ends at a time when quantities of pork and lard are normally near their low point.

Specht also announced a change in accounting procedure. Instead of consolidating the results of the foreign subsidiaries, these companies will be carried on the books as investments.

## Retailer Interest Aroused by Promotion Material for National Canned Meat Week

ACCEPTANCE of national canned meat week, July 18 to 23, by the retail trade of the United States has exceeded all expectations of the National Meat Canners Association and the American Meat Institute, according to announcement made this week by Ralph Keller, chairman of the public relations committee of the NMCA.

The promotion, during which the attention of consumers will be called to the merits of the entire line of canned meats, is built around the advertisement of the Institute which will appear in *Life Magazine* on newsstands Friday, July 15. Reprints of the ad in poster form were distributed by mail to a list of approximately 7,000 key retail dealers of canned meats. In addition, the NMCA prepared a 24 x 38 in. window poster calling attention to national canned meat week. The supply of both of these promotion pieces was exhausted within ten days after the announcement of the period of promotion.

Several meat canners have keyed their brand advertising of canned meats to coincide with national canned meat week and the month of July. As a result it is expected that brand promotion of canned meats in newspapers, magazines, on the radio, on billboards, and through other media probably will exceed that of any previous month.

The Can Manufacturers Institute and the American Meat Institute like-

wise have focused publicity activities on canned meats during the month of July.

Retail trade publications have carried announcements of national canned meat week which have expanded greatly the demand of retailers for the promotional material.

It is expected that civilian consumption of canned meats this year will set



a new record, probably topping the figure of 1,100,000,000 lbs. reached in 1948. The average American consumes substantially more than twice the amount of canned meat now than he did ten years ago. It is estimated by the NMCA that three-fourths of all United States families eat canned meat at the present time compared with less than one-fourth prewar.

### PORK SAUSAGE STUDY

The importance of sanitation and proper management in the handling of meat was confirmed in a study on bacteria in frozen pork sausage, reported recently by Robert L. Henrickson at a recent Livestock Feeders' Day at Kansas State College. The study was aimed at determining the influence bacteria have on the keeping quality and storage life of meat placed in storage at 0 degs. F.

It was found that pork sausage made from carcasses chilled for seven days at 40 degs. F. contains nearly 10 times more bacteria per gram than pork sausage held at 30 degs. for 72 hours. Nearly 75 percent of the organisms naturally present in sausage die during the first two months of storage. However, the remaining 25 percent die very slowly and are still present in large numbers after 310 days at 0 degs. F.

Bacterial counts of some of the non-meat ingredients used in this study were found to contribute large numbers of spore-forming organisms to the sausage, but wrapping materials were found to be relatively free of bacteria.

Palatability scoring on the sausage samples indicated that large numbers of bacteria may be a contributing factor in shortening the storage life of fresh pork sausage.

### HOUSTON SAUSAGE INSPECTION

Casing wrappings for sausage in seven Houston, Tex., meat packing plants and nine located outside the city must bear the inspection legend, name of the packer and all ingredients. City meat inspectors are checking the ingredients of the products daily to make sure that the packages contain only the items listed on the casings.

### CITY INSPECTION SUIT

Eighteen Franklin County (Ohio) meat packers have attacked the validity of the Columbus board of health's regulations governing inspections, in a suit filed in common pleas court there. The group asked the court to enjoin the board from collecting any further fees for inspection from slaughtering. A charge of 35c per head is made for cattle and 15c for other species, with a \$3 minimum for inspection. The suit lists 13 reasons challenging the validity of the rules, chief of which is that they were adopted at secret meetings.

### ENDS FATS RATIONING

Rationing of butter and other fats was ended in Holland recently.



# Swift Canned Meat Line Has New Labels and New Items

**S**WIFT & COMPANY this month is launching a national advertising and promotion campaign to boost sales of its recently expanded canned meats line with its completely new set of colorful labels.

Coinciding with the industry-wide canned meats promotion to be conducted during the coming weeks (see page 20), the Swift campaign will climax a long-range program started months ago by the company. During the past year, several new items have been added and a completely new set of colorful labels designed for the canned meats line.

Two of the new Swift items—skinless pork sausage links and chopped ham with smoked flavor—are the only canned products of their type on the market today. Other items new to Swift are canned hamburger, frankfurts, and liver pâté.

Chopped ham, smoked flavor, and frankfurts use a 12-oz. tin; a 10-oz. can is used for the hamburger and pork sau-

sage, while the liver pâté can is 3½ oz.

The new labels, designed by the company's advertising art department in cooperation with packaging consultants, primarily use a maroon, red and white color scheme. They follow a distinct "family" pattern which easily identify all items in the line as "Swift."

The new Swift labels were designed for use in both self-serve and service type stores. Homemakers will be able to quickly identify both the product and brand names.

Contents and brand name are prominently identified on the new labels. In addition, an appetizing platter picture showing table use of the product is prominently displayed on the larger cans. Recipe material developed by Martha Logan is printed on the back of each can.

The platter pictures and recipe material were incorporated in the labels after the Swift commercial research department established thorough consumer sur-

veys that this type of material should be exploited more fully on canned meat labels. In most cases, paper labels are used, although for some items the label is lithographed on the tin.

Each item in the line carries the U. S. inspection legend and the Swift blue ribbon quality seal.

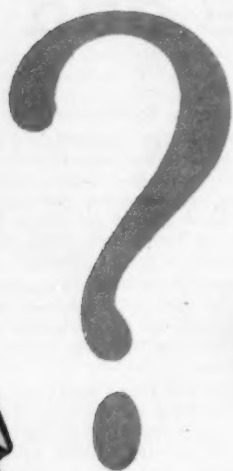
Swift will continue the older red, white and blue labels now being used on its line of meats for babies and juniors. These 12 items, introduced in 1946, are sold through the baby foods department of retail stores and are marketed under a different competitive situation. The labels on the baby foods meats were designed to appeal to a special class of consumers and will continue to use their nursery rhyme motif.

In its canned meats advertising and promotion, Swift will place most emphasis on three main themes—quality, convenience and economy. Like other meat canners, the company has been

(Continued on page 48.)



# HOUSEWIFE



# MERCHANT

Mrs. Housewife is your customer. Have you talked to her about the Mullinix package? She is confused about sliced bacon. She is tired of looking and never being sure. She wants to buy by brand in a sensible closed package that protects sliced bacon and affords real convenience in the kitchen.

If housewives are sold on your bacon why do you have to show each package?

Stop and think it over. There is common sense in the Mullinix way of selling bacon.

The Merchant buys and sells to the American housewife. If the housewife demands your sliced bacon in the Mullinix package he will give it preferred attention. If she has no preference he will let her look. If she has to look she isn't sold on any brand.

Merchants will tell you housewives who buy bacon in Mullinix buy by brand and pay more. The proof of the bacon is in the eating. The assurance of quality is in the brand.

# mullinix

LIGHTPROOF PACKAGES

## JERSEY CITY SELF-SERVICE STORES PACKAGE IN PROCESSING UNIT

All out conversion of its 14 meat stores to self-service units selling pre-packaged meats exclusively is the plan of W. S. Kagan Co., Jersey City. The decision was reached after suc-

cessful conversion of one small shop to self-service selling with a one-third increase in dollar volume and a tripling of display space with no increase in footage. Meat for the four stores already converted is cut and packaged in one air-conditioned plant and delivered immediately by refrigerated trucks. Carcass meat is stored at the plant at 32 degs., cut up in a 45-deg. cooler and packaged in a 45-deg. room. After overwrapping in Sylvania cellophane and heat sealing, the packages are weighed (on scales set to compensate for the tare of any item being handled) and marked with weight and price. Cost of packaging



cessful conversion of one small shop to self-service selling with a one-third increase in dollar volume and a tripling of display space with no increase in footage. Meat for the four stores already converted is cut and packaged in one air-conditioned plant and delivered immediately by refrigerated trucks. Carcass meat is stored at the plant at 32 degs., cut up in a 45-deg. cooler and packaged in a 45-deg. room. After overwrapping in Sylvania cellophane and heat sealing, the packages are weighed (on scales set to compensate for the tare of any item being handled) and marked with weight and price. Cost of packaging



than in regular service stores. Meat is offered in a variety of small and large units: chops are packaged in two's and three's and boneless roasts in 2½- and 3½-lb. weights.



### RESEARCH ON CURING

The Agricultural Research Administration has studied the effect of brines of different concentrations in curing pork. Six solutions containing salt concentrations of approximately 0.2, 5.4, 10.9, 17.2, 23.1 and 28.8 per cent, but with sugar and potassium nitrate content uniform, were compared. A ham was placed in each brine and cured for 49 days at approximately 38 degs. F. The respective weight changes in cure for the six hams were +3.98, +8.88, +6.98, +4.24, +2.71, and -2.41 per cent. Except for the first ham, which

was not smoked, corresponding weight losses in smoking were 2.16, 3.23, 7.61, 7.24, and 8.75 per cent. A representative slice was taken from each ham, and nine muscles were dissected out for moisture and salt determinations. The ham from the brine with 0.2 per cent of salt contained about the same proportion of moisture and of salt in all muscles. In the other hams, some of the muscles had higher content than others. The average salt contents of the nine muscles of each of the six hams were as follows: 0.21, 2.07, 4.03, 5.62, 7.14, and 7.84 per cent. The percentages for

moisture content varied inversely.

A similar test involved the use of two brines containing about 5.75 and 29.8 per cent of salt. Paired hams from six hogs were cured in these brines for 66 days at approximately 38 degs. F. Weight gains were 7.17 and 2.25 per cent, respectively, while corresponding smoking losses were 2.91 and 5.06. Salt contents of the nine dissected muscles were 2.86 per cent in the former case and 7.86 per cent in the latter case, with corresponding moisture values for the ham tissues of 71.41 and 63.05 per cent, respectively.



*Only Peppercorn  
gives  
Peppercorn results*

... because Peppercorn, and only Peppercorn ... is processed from BLACK PEPPER, and only BLACK PEPPER! That's why Peppercorn seasons over a billion pounds of America's finest food products annually. Write for information.

# PEPPERCORN

*the world's finest pepper product*

**"Silent Partner in Famous Foods"**

**WM. J. STANGE CO.**

CHICAGO 12, ILL. OAKLAND 6, CALIF.  
*"Since 1904"*



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● The May-June issue of *The Spotlight*, employe magazine of the Cudahy Packing Co., announced the Cudahy Suggestion Plan which offers cash awards to persons presenting ideas for better working conditions, better products and better customer relations. A manual entitled "Your Ideas Can Be Worth Cash!" was distributed to all employes. It gives full details on how to submit suggestions, what happens to them after they are turned in, etc.

● William Roegelien, president of the Roegelien Provision Co., San Antonio, Tex., has announced the appointment of G. L. Childress as executive vice president and general manager of the company. The appointment was effective July 1, 1949. Childress was for many years executive vice president and general manager of the Houston Packing Co., Houston, Tex. He resigned from that position several months ago.



G. CHILDRESS

● Samuel Marks, 73, owner of Enterprise Incorporated, Dallas, Tex., died on July 1 at his home in Dallas. Mr. Marks opened his packinghouse equipment company in 1905 and was active in the business until his death. He was a 33rd-degree Mason and devoted much of his time to Masonic work and was also active in civic affairs. He is survived by his wife; a daughter, Mrs. James Wedeles, and a son, Ronald H. Marks.

● Valley Packing Co., Salem, Ore., is sponsoring a pig feeding contest at the 1949 Oregon State Fair. The contest is open to any 4-H Club member in the state, and the company has appropriated \$200 for premiums and awards for winners. Purpose is to encourage production of the best type hogs, G. F. Chambers, president of Valley Packing Co., said in announcing the event.

● Geo. A. Hormel & Co., Austin, Minn., will enlarge its Seattle, Wash. branch. Construction is expected to be started immediately.

● Edward W. Freundt, well-known figure in the fats and oils industry for many years, died suddenly on Sunday, July 3, while vacationing with his family at Seattle, Wash. He was 47 years old and apparently in good health. His death was attributed to a heart attack.

Mr. Freundt was manager of the chemical division of Armour and Company, and had been with the company for the past 22 years. Surviving are his widow and daughter.

● An account of the early days of the Missoula (Mont.) Rotary Club was presented at its weekly luncheon meeting recently by E. S. Holmes, a charter member. Holmes, president of John R. Daily, Missoula meat packing firm, is well known to the industry. He is a director of the American Meat Institute and was president last year of the Montana Meat Packers Association.

● B. I. L. Food Products, Inc., meat canning firm, has announced that its office has been moved to 517 W. 57th st., New York 19, N. Y.

● Harry E. Hurlstone, formerly connected with the Cudahy Packing Co. and R. F. Norris & Associates, died at his desk at the Quartermaster Market Center in Richmond, Va. this week. Services will be held Monday in Chicago in the chapel at 1971 W. 111th st.

● Kenneth Means and Dalton S. McMahon have leased the Olentangy Country Meat Market near Delaware, O., from Ellis Lehner. The plant, to be known as the Delaware Packing Co., will serve wholesalers only, the owners said.

● Colonial Beef Co., Philadelphia, has amended its articles of incorporation so

## Armour Announces Two Executive Appointments

F. W. Specht, president of Armour and Company, has announced the appointments of two new company officials to take over the responsibilities of two vice presidents who retired recently. Edward W. Wilson has been appointed general manager of the company's by-products operations, known as the Thirty-first st. auxiliaries. Wilson has been with Armour for 32 years. He worked his way up from a minor position in the company's chemistry department and became assistant general manager of the auxiliaries ten years ago. James L. Hunt has been named manager of the pharmaceutical department. Hunt joined the company as a clerk in 1916 and has been with the pharmaceutical department some 15 years in an administrative capacity.

that its authorized stock is \$500,000, divided into 1,500 shares of preferred of \$100 par value, and 3,500 shares of common of \$100 par value.

● An early morning fire at the Jackson, Miss. plant of Swift & Company recently caused damage estimated at between \$140,000 and \$150,000, according to T. W. Trafton, plant manager. The fire gutted the plant's second story, burning or ruining large quantities of



## PROMINENT NORTH DAKOTA CITIZEN RECEIVES HONORARY DEGREE

In a recent ceremony at North Dakota Agricultural college, John Eliot Pyle, who has made many contributions to the cause of agriculture in North Dakota, was presented with the honorary degree of Doctor of Laws. He has served as state chairman of the American Meat Institute, was chairman of the Fargo Chamber of Commerce agriculture committee in 1947 and was for ten years president of the Red River Valley Fair Association. Mr. Pyle was commended for his activities toward improving the agricultural facilities at the college and his support of all worthy college projects. In the picture, left to right, are W. F. Sudro, dean of the school of pharmacy; J. E. Pyle; H. L. Walster, dean of the school of agriculture, and Frederick Hultz, president of the college.



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

● The May-June issue of *The Spotlight*, employ magazine of the Cudahy Packing Co., announced the Cudahy Suggestion Plan which offers cash awards to persons presenting ideas for better working conditions, better products and better customer relations. A manual entitled "Your Ideas Can Be Worth Cash!" was distributed to all employees. It gives full details on how to submit suggestions, what happens to them after they are turned in, etc.

● William Roegelien, president of the Roegelien Provision Co., San Antonio, Tex., has announced the appointment of G. L. Childress as executive vice president and general manager of the company. The appointment was effective July 1, 1949. Childress was for many years executive vice president and general manager of the Houston Packing Co., Houston, Tex. He resigned from that position several months ago.



G. CHILDRESS

● Samuel Marks, 73, owner of Enterprise Incorporated, Dallas, Tex., died on July 1 at his home in Dallas. Mr. Marks opened his packinghouse equipment company in 1906 and was active in the business until his death. He was a 33rd-degree Mason and devoted much of his time to Masonic work and was also active in civic affairs. He is survived by his wife; a daughter, Mrs. James Wedeles, and a son, Ronald H. Marks.

● Valley Packing Co., Salem, Ore., is sponsoring a pig feeding contest at the 1949 Oregon State Fair. The contest is open to any 4-H Club member in the state, and the company has appropriated \$200 for premiums and awards for winners. Purpose is to encourage production of the best type hogs, G. F. Chambers, president of Valley Packing Co., said in announcing the event.

● Geo. A. Hormel & Co., Austin, Minn., will enlarge its Seattle, Wash. branch. Construction is expected to be started immediately.

● Edward W. Freundt, well-known figure in the fats and oils industry for many years, died suddenly on Sunday, July 3, while vacationing with his family at Seattle, Wash. He was 47 years old and apparently in good health. His death was attributed to a heart attack.

Mr. Freundt was manager of the chemical division of Armour and Company, and had been with the company for the past 22 years. Surviving are his widow and daughter.

● An account of the early days of the Missoula (Mont.) Rotary Club was presented at its weekly luncheon meeting recently by E. S. Holmes, a charter member. Holmes, president of John R. Daily, Missoula meat packing firm, is well known to the industry. He is a director of the American Meat Institute and was president last year of the Montana Meat Packers Association.

● B. I. L. Food Products, Inc., meat canning firm, has announced that its office has been moved to 517 W. 57th st., New York 19, N. Y.

● Harry E. Hurlstone, formerly connected with the Cudahy Packing Co. and R. F. Norris & Associates, died at his desk at the Quartermaster Market Center in Richmond, Va. this week. Services will be held Monday in Chicago in the chapel at 1971 W. 111th st.

● Kenneth Means and Dalton S. McMahon have leased the Olentangy Country Meat Market near Delaware, O., from Ellis Lehner. The plant, to be known as the Delaware Packing Co., will serve wholesalers only, the owners said.

● Colonial Beef Co., Philadelphia, has amended its articles of incorporation so

## Armour Announces Two

### Executive Appointments

F. W. Specht, president of Armour and Company, has announced the appointments of two new company officials to take over the responsibilities of two vice presidents who retired recently. Edward W. Wilson has been appointed general manager of the company's by-products operations, known as the Thirty-first st. auxiliaries. Wilson has been with Armour for 32 years. He worked his way up from a minor position in the company's chemistry department and became assistant general manager of the auxiliaries ten years ago. James L. Hunt has been named manager of the pharmaceutical department. Hunt joined the company as a clerk in 1916 and has been with the pharmaceutical department some 15 years in an administrative capacity.

that its authorized stock is \$500,000, divided into 1,500 shares of preferred of \$100 par value, and 3,500 shares of common of \$100 par value.

● An early morning fire at the Jackson, Miss. plant of Swift & Company recently caused damage estimated at between \$140,000 and \$150,000, according to T. W. Trafton, plant manager. The fire gutted the plant's second story, burning or ruining large quantities of



## PROMINENT NORTH DAKOTA CITIZEN RECEIVES HONORARY DEGREE

In a recent ceremony at North Dakota Agricultural college, John Eliot Pyle, who has made many contributions to the cause of agriculture in North Dakota, was presented with the honorary degree of Doctor of Laws. He has served as state chairman of the American Meat Institute, was chairman of the Fargo Chamber of Commerce agriculture committee in 1947 and was for ten years president of the Red River Valley Fair Association. Mr. Pyle was commended for his activities toward improving the agricultural facilities at the college and his support of all worthy college projects. In the picture, left to right, are W. F. Sudro, dean of the school of pharmacy; J. E. Pyle; H. L. Walster, dean of the school of agriculture, and Frederick Hultz, president of the college.



## Custom's

### TIMELY TIPS

Are you "BARREL HAPPY"? Do the great number of barrels and drums of Seasonings, Enriching Agents, Cures, Binders and what all, present in your plant right now make you dizzy? Do you sometimes awaken in the middle of the night wondering if your Seasoning Foreman might just possibly have missed one of those all important ingredients lurking in the confusion of barrels, barrels and more barrels?

Let Custom do your worrying. We are really good at it. In fact, we have a "Special Technician in Charge of Customer's Worries." He can see to it that your complete formula, containing Cure, Binder, Spices, Enriching Agents, etc., is delivered to your plant, all packaged in size to fit your chopper. We can even send you reminders when we think that all important "Complete Barrel" might be getting low.

Maybe you can solve all your other thousands of problems and actually take that fishing trip you have been putting off for these past hectic years!

Perhaps you are even now missing some of that nice volume you should be getting from Meat Loaves. Write and give us an idea on what you want and let us make you a Cure and Flavoring combination, pre-packaged to size, that will bring out and give extra flavor in these profitable items, FLAVOR that will cause consumers to demand your brand by name.

Drop a line and give our "Special Technician in Charge of Customer's Worries" something to do—he gets a little "Barrel Happy" if he has no first class worrying to keep him occupied.

**Custom Food Products, Inc.**

701-707 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS

FOR FINER FLAVOR

Specify:

**Custom**

Quality!

FOR HIGHER SALES

WE SPECIALIZE IN CUSTOM MADE INGREDIENTS TO YOUR SPECIFICATIONS

cured meat, picnic hams, canned goods and office equipment, as well as smoke-houses, cold storage rooms and meat preparation and sausage kitchens. Trafton said the fire possibly originated from faulty wiring in one of the upper floor rooms. The wooden framework quickly spread the blaze to all parts of the building.

● Mt. Olive Packing Co., Inc., Mt. Olive, N. C., has been organized with capital stock of \$50,000. Incorporators are L. E. Coker, Merle Coker and C. L. Millard.

● Frederick T. Spamer has announced the opening of his new establishment, Bedford Provisions, Inc., at 151 North 8th st., Brooklyn, N. Y., on July 11. The firm will manufacture and distribute a full line of provisions, bolognas, specialty items and fresh pork products under the brand name of "Ampol." The plant is government inspected. Mr. Spamer, president of the new firm, was formerly vice president of Adolf Gobel, Inc. He was with Gobel from 1921 until a month ago, and since 1939 had been vice president of the firm.



F. T. SPAMER

● Robert L. Ege, 59, died recently in Kansas City after an illness of two months. Before he retired in 1944, Ege was manager of the order and shipping departments of Armour and Company, Kansas City. He had been with Armour for 37 years, at Sioux City, Ia.; Hamilton, Ontario; S. St. Paul, Minn., and Kansas City.

● Geo. A. Hormel & Co., Austin, Minn., is using trucks for meat shipments to Florida. The trucks—one of which is routed to Tampa and St. Petersburg and another to Jacksonville and Orlando—arrive on the third morning after leaving Austin.

● Jones Country Veal, Inc., Harvard, Ill., entered a striking float in that city's tenth annual Milk Day Parade recently. The float included a fine looking calf in

a pen. More than 15,000 people were said to have seen the parade in Harvard, a city of 3,700, which claims to be the milk center of the world.

● J. B. Alexander has been appointed office manager at the Bloomington, Ill. branch of the Cudahy Packing Co., it was announced recently.

● A fire following a mysterious explosion recently destroyed the slaughterhouse at Chardon, O. owned by Paul O'Brien. Loss was estimated at about \$20,000.

● A. L. Eviston, manager of the Cleveland, O. plant of Swift & Company, has announced the retirement of William Waldo, after 31 years as a salesman for the company.

● The Southwest Washington Livestock Marketing Association held open house at its new \$150,000 slaughtering and processing plant at Centralia, Wash., recently. The plant had been under construction for about five years. Wilbur Brewer is president of the association.

● George Fuller, jr., proprietor of the George Fuller Pork Packers, Toronto, Ontario, Canada, has announced the sale of the company to R. J. Lucas.

● B. H. Anderson, president, Independent Livestock Marketing Association, Columbus, O., has announced that R. Q. Smith has been appointed executive secretary. Smith had been secretary-manager of the Cincinnati Producers, a livestock cooperative, for 17 years.

● The Watertown, S. D. plant of Swift & Company has received an Award of Merit from the company for outstanding safety performance. Its employees worked more than 455,000 man-hours in a year without a disabling injury. A plaque to commemorate the achievement was recently presented by C. R. Pritchard, manager, to R. W. Phelger, superintendent.

● Sixteen faculty members and students from the Armed Forces Industrial College, Washington, D.C., visited the Chicago plant of Wilson & Co. recently. The group was studying all types of industry which are of particular importance in national defense.

● Frank Kische, foreman of the pork cutting department of the Topeka, Kans.

#### MODERNIZE PLANT

Efficiency of the Portland (Ore.) Provision Co. has been increased by the recent addition of a 250-head beef cooler equipped with a 17-ton Baker cold stream refrigerator; an All-bright-Nell dehairer, a Votator, a 220-h.p. Kewanee boiler fired by a Ray oil burner; a Buffalo grinder, and U. S. bacon slicer. Pictured are Walter Gallus, manager; Jacob Gallus, president, and V. R. Smith, sales manager.







The embarrassment of unattractive package wraps may or may not be yours-- but in the highly competitive market that is now here it's a subject of vital importance to any business. **DANIELS** is ready with outstanding and experienced designers and equipment of most modern efficiency to place your product in the fore-front of tomorrow's market place.



There is a **DANIELS** product to fit your needs in . . .  
 Transparent glassine • snowdrift glassine • Superkleer  
 transparent glassine • lard pak • bacon pak • genuine  
 grease-proof • sylvania cellophane • special papers,  
 printed in sheets and rolls.

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

*preferred packaging service*

**MANUFACTURING COMPANY**  
 RHINELANDER, WISCONSIN

SALES OFFICES: Rhinelander, Wisconsin  
 Chicago, Illinois . . . Philadelphia, Pennsylvania  
 Cincinnati, Ohio . . . St. Louis, Missouri . . . Dallas, Texas



## INCREASE your sausage Sales

### Use Wilson's Fine Natural Casings

Natural Casings allow greater smoke penetration which results in the superior flavor of your sausages. Contact your Wilson salesman today!

General Offices: 4100 South Ashland Avenue • Chicago 9, Illinois



## ELECTRIC BURNING LEGEND BRANDER

Ideal for burn-branding inspection legends. Two styles: No. 88 for livers and hearts, No. 89 for cured meats. Replaceable bronze alloy die. Branders \$12.50 each, dies as low as \$2.50 each in 6 lots.



No. 88 Unit-225 watts  
No. 89 Unit-350 watts

DIES QUICKLY INTERCHANGED



No. 12

### No. 14 Gas & Air Burning Brander

For large special burn brands specify this brander. Ample heat capacity for continuous branding, light weight and easy to handle. Costs only \$22.50, plus dies.



## GAS and AIR BURNING BRANDER

No. 12 Brander (left) is ideal for fast branding of wet S. P. meats. Gas and air heat is

simple and economical, gives ample heat for steady, continuous branding. Price complete as shown \$20, extra legends as low as \$1.50 each in 12 lots. Legends cast in Hi-Resist Metal (last 4 times longer) \$4.25 each. Other Great Lakes branders include every type used by packers for branding and marking all fresh and cured meats and sausage.

## GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK RD., CHICAGO 18, ILL.  
America's Largest and Leading Meat Brander Makers

plant of John Morrell & Co., who retired July 1 after 56 years in the meat packing industry, was guest of honor at a Morrell Foremen's Club picnic recently. Kirsche began work for Armour and Company in Kansas City in 1893 at the age of 11. By the time he was 15 he was supervisor of all pork head boning operations. Since then he has worked with Armour at Omaha, with Swift & Company, Cudahy Packing Co., Fowler, Morris & Co. and the S. and S. Packing Co.

● Philip F. Reilly has retired from Swift & Company after 37 years, A. M. Christopher, manager of the Green Bay, Wis. plant, announced. After working as a salesman for nearly ten years, Reilly had been in charge of the dairy and poultry department of the Green Bay plant.

● The St. Louis Live Stock Exchange and all market interests at the St. Louis National Stock Yards, will sponsor an annual Vo-Ag Market Day on September 1, 1949. Purpose will be to acquaint prospective livestock growers in Missouri and Illinois with the central market system. Judging of livestock will be based on standard market grades, and the animals will be sold on the open market by the regular salesmen of the firms to whom the students consign them. Premiums will be paid on the animals entered and a ribbon awarded each one grading Choice. Plaques and medals contributed by the Chambers of Commerce of St. Louis and of E. St. Louis will also be given. In the afternoon boys and girls who enter livestock will be conducted on tours through local packing plants and will participate in a broadcasting program in the Exchange broadcasting rooms. All 4-H and FFA members in the two states are eligible for the competition.

● A. B. Collier, director of sales of John Morrell & Co., has announced two promotions in the sales department. James S. Austin, who has acted as Collier's assistant during the last year, has been appointed sales manager of the Ottumwa, Ia. plant and Frank E. McCarthy has been named manager of the newly established carlot sales division. In the past the director of sales has acted as sales manager for the Ottumwa plant. Austin has been with the company for more than 20 years. He started as a salesman for the Philadelphia branch of the company and later was assistant manager of the Boston branch. In his new assignment McCarthy will be responsible for all carlot sales of provisions for the Ottumwa plant and will make purchases of raw meat materials for the three plants. Before the war he was sales manager of the eastern route car division and later was manager of the Chicago district of the savory foods division.

● Appointment of Stanley Andrews as director of the office of foreign agricultural relations of the U. S. Department of Agriculture has been announced. Andrews fills the position recently held by Dennis A. Fitzgerald, director of the food and agriculture division of the Economic Cooperation Administration.

## AMI MEAT TEAM MATERIALS AVAILABLE TO NON-MEMBERS

To provide American Meat Institute members who are not participating in the Institute's advertising program an opportunity to cooperate in its new meat industry public relations advertising program, some of the materials used to implement the program are being made available at cost price. The Institute feels the more the national program is supplemented by meat packers in their home towns, the more effective it will be.

The materials which are available at this time include the color poster illustrating the "Meat Team"; the booklet titled "Meat—How it Serves You, the Soil, the Nation," and the card for pay envelopes, general mailings and personal distribution which has on one side the "Meat Team" poem and on the other side brief facts about the industry.

## ANNUAL ST. PAUL CONSUMER PREFERENCE ANALYSIS ISSUED

The third annual consumer analysis of the St. Paul market, issued recently by the *St. Paul Dispatch-Pioneer Press*, indicated that fewer people in that city are buying canned luncheon meats than in the two preceding years. In 1949 only 59.2 per cent of those questioned said they bought canned luncheon meats, compared with 62.7 per cent in 1948 and 62.9 per cent in 1947.

The current survey included baby meats and bacon for the first time. Canned corn beef hash and frankfurters or wieners have been included for the past two years. Of the persons asked whether or not they buy bacon, 96.9 replied "yes" and only 3.1 per cent, "no." Slightly under 8 per cent of those questioned said they were buying baby meats. The percentage buying canned corn beef hash declined from 28.3 per cent in 1948 to 27.6 per cent. Purchases of wieners or frankfurters increased from 91.0 per cent to 92.4 this year.

Data for the survey were obtained from a random sample of St. Paul housewives and husbands selected from the city directory. Questionnaires were sent to this cross section, followed by personal interviews in order to check replies.

## WARING SHOW FOR AMI ENDS

The Fred Waring daytime radio show presented its final broadcast for the American Meat Institute on Thursday, July 7. The National Broadcasting Co. terminated its contract with the Waring show, effective July 8. Since January of this year the show has been sponsored on only two of its five days, one day by the Institute. As a result the NBC has carried it as a sustaining show the other three days. NBC was not successful in securing sponsors for at least one other day and, as a result, it became necessary to drop the Waring daytime program. The AMI has been a sponsor of the show since January 1946.



**W**ANT to reduce lard production costs? Sure!

But the need to save money is accompanied by the need to make money. And you want to reduce costs in a way that will upgrade lard quality—to outsell other lavishly promoted cooking fats.

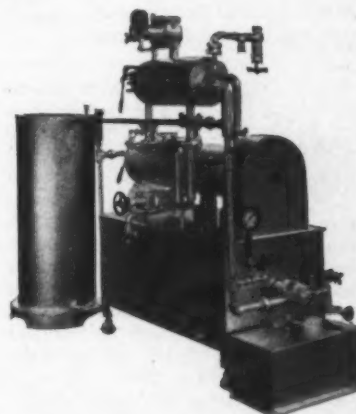
This is a very good trick—and an easy one with this VOTATOR chilling and plasticizing unit.

It incorporates a heat transfer mechanism which achieves six to ten times higher rates of heat transfer than any other for viscous materials!

That permits a continuous flow of material which cuts use of floor space, refrigeration, and man hours to the bone. Which furthermore permits automatic, completely closed operation, with positive control over all factors pertaining to the uniformly smooth, creamy texture, the good cooking and keeping qualities needed to win friends and hold customers.

Take a tip from the packers who already use VOTATOR apparatus. Write for case history facts. The Girdler Corporation, Votator Division, Louisville 1, Ky.

District Offices: 150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • Twenty-two Marietta Bldg., Atlanta, Ga.



# Votator

## Lard Processing Apparatus

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.



# Greater Service to Fork-Truck Users

Greater Opportunities  
for Men Who Sell Them—

## Clark Dealer Plan Achieves Both



WITH sales of its fork-lift trucks and industrial towing tractors exceeding all expectations, and with its position of production and engineering leadership firmly rooted in rich, productive soil, Clark Equipment Company, in its 30th year as a builder of materials-handling machines, has found it desirable to establish a nation-wide organization of independent franchised dealers as exclusive distributors of the products of its Industrial Truck Division.

THIS is indeed a far cry from 1939 when the entire output of the Industrial Truck Division was sold with ease by a handful of men!



TODAY'S volume is twenty times that of 1939; and the Company's stature—financial and engineering—is more than twenty times as great as in 1939. A considerable number of the '39 machines are in daily service, and many older machines are in regular operation after 20 and 25 years. The conviction is natural that 30 years hence many '49 machines will still be "on the job" alongside the new output of 1979. There will be no "orphans" bearing the name "Clark."

TO KEEP PACE with increasing demands, and to deliver the broad and competent service which Industry expects from Clark, the Company has chosen this plan of selling through independent dealers as a sound and logical evolution. Until the middle of 1948, approximately one-third of Clark's Industrial Truck Division representatives were on an independent dealer basis. It is expected that by the end of

1949 the nation-wide dealer organization will be complete.



HEADING up the dealerships or actively participating in them are key men of Clark's erstwhile factory-branch sales offices—factory-trained men, tested and proved as capable materials-handling counselors. These men share with Clark management the conviction that they can deliver, under the new plan, a broader and more valuable service to their customers and to all users of mechanized materials-handling; that they face broader, deeper vistas of opportunities which ambitious men so earnestly desire—opportunities for independence, for building greater earnings by their own efforts, for achieving prestige and leadership in their communities.



ANOTHER influence which furthered the plan is the fact that Clark management historically has been engineers and manufacturers. By decentralizing marketing activities, Clark can intensify its emphasis on development of better materials-handling machines and methods—to the end that Clark products shall achieve even higher excellence at lower cost, shall become still more valuable to industrial users and to the dealers who serve them.

THROUGH your Clark dealer, all the advantages of Clark engineering, integrated production and matchless experience are quickly available to you. He is fully qualified to make an unbiased appraisal of your materials-handling operations, and to recommend the type of machine that will serve you most efficiently at lowest cost. It's "good business" to CONSULT CLARK.

## CLARK EQUIPMENT COMPANY

INDUSTRIAL TRUCK DIVISION

BATTLE CREEK 54, MICHIGAN

OTHER PLANTS—BUCHANAN • JACKSON • BERRIEN SPRINGS, MICHIGAN

REPRESENTATIVES IN PRINCIPAL CITIES THROUGHOUT THE WORLD

### AUTHORIZED CLARK DEALERS

#### ALABAMA: BIRMINGHAM

\*M-H EQUIPMENT COMPANY  
845 LOMB AVENUE

#### ARIZONA: PHOENIX

ROBERT H. BRAUN COMPANY  
743 GRAND AVENUE

#### ARKANSAS: LITTLE ROCK

FRED J. VANDEMARK COMPANY  
209 EAST MARKAM STREET

#### CALIFORNIA: FRESNO 1

ROBERT H. BRAUN COMPANY  
505 MASON BUILDING

#### LOS ANGELES 23

\*ROBERT H. BRAUN COMPANY  
3008 EAST OLYMPIC BLVD.

#### OAKLAND 3

\*GLEN L. CODMAN COMPANY  
10521 PEARMAIN STREET

#### SAN DIEGO

ROBERT H. BRAUN COMPANY  
3872 FIFTH AVENUE

#### STOCKTON

GLEN L. CODMAN COMPANY  
409 BELDING BUILDING

#### COLORADO: DENVER 2

\*J. N. MEADE  
420 U. S. NATIONAL BANK  
Service: FORK LIFT TRUCK SERVICE  
2855 WEST 8TH AVENUE

#### CONNECTICUT: NEW HAVEN

\*C. E. REUTTER CORPORATION  
66 AMITY ROAD

#### FLORIDA: TAMPA

CLARK EQUIPMENT COMPANY  
1145 ELLAMAE STREET

#### ILLINOIS: CHICAGO 4

\*MODERN HANDLING EQUIP., INC.  
310 SOUTH MICHIGAN AVENUE  
(Service: Cook County)  
LIFT TRUCK SERVICE COMPANY  
6919 SOUTH HALSTED STREET

#### INDIANA: INDIANAPOLIS 5

\*W. A. MARSCHKE & SONS  
1121 E. 46TH STREET

#### SOUTH BEND 14

\*MATERIALS HANDLING EQUIP. CO. OF  
SOUTH BEND, IND.  
2625 SOUTH MICHIGAN STREET

#### IOWA: DAVENPORT

\*BIG RIVER EQUIPMENT CO.  
1344 WEST THIRD STREET

#### DES MOINES

\*BIG RIVER EQUIPMENT CO.  
914 GRAND AVENUE, ROOM 255

#### KANSAS: KANSAS CITY

Sales and Service:  
(SEE KANSAS CITY, MISSOURI)

#### LOUISIANA: NEW ORLEANS

T. G. FRAZEE  
910 CARONDELET BLDG.

#### MAINE: PORTLAND

BRODIE INDUSTRIAL TRUCKS, INC.  
(CONTACT MALDEN, MASS.)

#### MARYLAND: BALTIMORE

FALLSWAY SPRING & EQUIPMENT CO.  
CORNER FALLSWAY & LEXINGTON

#### MASSACHUSETTS: BOSTON (MALDEN 48)

\*BRODIE INDUSTRIAL TRUCKS, INC.  
50 COMMERCIAL STREET, MALDEN 48

#### MICHIGAN: BATTLE CREEK

CLARK EQUIPMENT COMPANY  
INDUSTRIAL TRUCK DIV. PLANT

#### DETROIT 2

\*CLARK EQUIPMENT COMPANY  
6520 CASS AVENUE

Service: INDUSTRIAL TRUCK SERVICE, INC.  
8815 HARPER AVENUE

#### MINNESOTA: MINNEAPOLIS 2

\*MATERIAL HANDLING ENGINEERS  
225 SOUTH 5TH STREET, ROOM 201  
Service: SMITH-DUNN COMPANY, INC.  
2301 UNIVERSITY AVENUE, S. E.

#### MISSOURI: KANSAS CITY 6

\*CLARK EQUIPMENT COMPANY  
1009 BALTIMORE AVENUE

#### Service:

LIFT TRUCK SERVICE & SUPPLY  
NORTHWEST 15TH AND MCGEE STREETS

#### ST. LOUIS 8

\*MATERIALS HANDLING EQUIPMENT CORP.  
3820 WASHINGTON BLVD.

#### Service:

FORK LIFT TRUCK SERVICE CO.  
511 CHANNING STREET



## AUTHORIZED CLARK DEALERS

### NEW JERSEY: JERSEY CITY

\*JERSEY INDUSTRIAL TRUCKS, INC.  
34 EXCHANGE PLACE

### Service:

BOND INDUSTRIAL MAINTENANCE CO.  
51 CLARKSON STREET AT GREENWICH  
NEW YORK 14, NEW YORK

### NEW YORK: BUFFALO

\*BRODIE INDUSTRIAL TRUCKS INC.  
1450 MICHIGAN AVENUE

### NEW YORK 4

\*BOND INDUSTRIAL EQUIPMENT CO.  
165 BROADWAY, ROOM 2200 (OFFICE)

### Service and Display Room:

51 CLARKSON STREET AT GREENWICH  
NEW YORK 14—also  
289 BOND STREET, BROOKLYN 31

### SYRACUSE

BRODIE INDUSTRIAL TRUCKS INC.  
712 STATE TOWER BLDG.

### ALBANY (WATERVLIET)

\*INDUSTRIAL TRUCK SALES, INC.  
BROADWAY AT 25TH, WATERVLIET

### NORTH CAROLINA: GREENSBORO

### Service Outlet only:

INDUSTRIAL TRUCK SERVICE CORP.  
629 SOUTH SPRING STREET

### OHIO: CINCINNATI

ROBERT C. YOUNG, P. O. BOX 96

### CLEVELAND

CLARK EQUIPMENT COMPANY  
522 ROCKEFELLER BLDG.

### TOLEDO 10

PERCIVAL L. REYNOLDS, 2558 FULTON STREET

### OKLAHOMA: TULSA

ARST EQUIPMENT COMPANY  
34 NORTH MADISON

### OREGON: EUGENE

PRESTON FALLER COMPANY  
891 TAYLOR STREET

### PORTLAND 3

PRESTON FALLER COMPANY  
1220 S. W. MORRISON STREET

### PENNSYLVANIA: PHILADELPHIA 1

\*CLARK EQUIPMENT COMPANY  
401 NORTH BROAD STREET

### Service:

PHILADELPHIA ENGINE REBUILDERS, INC.  
330 WEST QUEENS LANE

### PITTSBURGH

\*MATERIAL HANDLING INCORPORATED  
319 THIRD AVENUE

### SOUTH DAKOTA: SIOUX FALLS

CENTURY EQUIPMENT & SUPPLY CO.  
22 WEST 7TH STREET

### TENNESSEE: MEMPHIS 3

\*FRED J. VANDERMARK COMPANY  
1110 UNION AVENUE

### TEXAS: DALLAS

\*T. G. FRAZEE  
1012 FIRST NATIONAL BANK BLDG.

### Service:

TRUCK EQUIPMENT COMPANY  
2409 COMMERCE STREET

### HOUSTON

\*T. G. FRAZEE, 810 PETROLEUM BLDG.

### UTAH: SALT LAKE CITY

A. J. ISAACSEN, JR.  
45 SOUTH 3RD WEST STREET

### VIRGINIA: NORFOLK

\*MCLEAN-SHAW, INC.  
955 WEST 21ST STREET

### WASHINGTON: SEATTLE 1

\*PRESTON FALLER COMPANY  
1921 MINOR AVENUE

### SPOKANE 9

PRESTON FALLER COMPANY  
EAST 41 GRAY AVENUE

### WISCONSIN: MILWAUKEE 1

\*CLARK EQUIPMENT COMPANY  
759 NORTH MILWAUKEE AVENUE, ROOM 623

Service: LIFT TRUCK SERVICE CO.  
5710 WEST NATIONAL AVENUE

### DISTRICT OF COLUMBIA: WASHINGTON

CLARK EQUIPMENT COMPANY  
927 15TH STREET N. W.

### TERRITORY OF HAWAII: HONOLULU

\*PRESSED STEEL CAR COMPANY  
538 REED LANE, P. O. BOX 300

### \*Sales and Service.

For Names and Addresses of Export Distributors, write to: Export Division, Clark Equipment Co., Battle Creek, Mich., U.S.A.

## Packer Use of Dry Ice

(Continued from page 19.)

coils in the truck (see THE NATIONAL PROVISIONER of June 24, page 28). This system is said to provide a wide enough temperature range for fresh or frozen shipments on long hauls and to operate effectively should the minimum amount of mechanism employed fail.

Frequently the decision whether or not to use dry ice is based on three factors: 1) The current price of dry ice. 2) Speed of delivery by the manufacturer. 3) Packer storage facilities.

Prices, of course, can make an item prohibitive despite its desirability. This might be especially true where large volume business is conducted at a small margin of profit. One packer who owns, say 3,000 trucks, would find a tenth of a cent variation in dry ice cost an economic problem. The smaller packer might not be so easily affected by price variations. Some packers are fortunate enough to be so located that a phone call



Entire shipment of crated frozen meat, including dry ice, is wrapped in unwaxed paper. Air circulates on all sides of shipment. End bunks are stocked with water ice and salt.

brings immediate dry ice delivery. Others must provide storage facilities and perhaps lose some of the ice before it is used.

Packers who ship frozen glands and specialty items by air find dry ice invaluable because of its light weight and disposition qualities. Dry ice leaves no mess as does wet ice and salt. While dry ice is employed with considerable variation and frequency in the packing industry, new applications for this valuable product will doubtless be found.

## AMI MEDICAL ADVERTISING

"Summer Months and Protein Needs," an American Meat Institute advertisement to appear in the July issue of *Hygeia*, health magazine published by the American Medical Association, repeats the idea the Institute has been trying to emphasize for some years, that changes in seasons do not change protein requirements. An article in the June issue of *Consumers' Research Bulletin* dealing with the place of meat in the diet would seem to indicate that the industry's continuing efforts have made an impression. The article says in part: "As the hot weather season arrives, there will no doubt be found an occasional health columnist who will rush into print with advice to cut down on the amount of meat eaten and to concentrate on vegetables and salads. The superstition that it is unhealthy to eat

meat in the summertime, which is now known to have no foundation in fact, dies hard."

Another AMI medical advertisement which will appear in June is headlined "Protein Adequacy and Antibody Formation." This ad, which the Institute describes as one of the most important it has ever sponsored, will appear in the *Journal of the American Medical Association*. It relates how, on the basis of studies involving human beings (rather than experimental animals), it now has been established that there is a direct relationship between immunity from disease and the state of protein adequacy in nutritional condition.

## Wholesale Grocers in Some Locations Will Handle Meat

Meat, fresh fruits and vegetables will be added to the lines of many grocery wholesalers within the next five or six years, J. Frank Grimes, president of the Independent Grocers' Alliance of America, told a mid-year meeting of the National-American Wholesale Grocers Association recently. He cited two factors which are expected to encourage the wholesaler to add meat: the advance of prepackaged self-service meat merchandising and the adoption of the primal cut system.

In explaining his prediction to THE NATIONAL PROVISIONER, Grimes stated that the addition of meat by some wholesalers is in no way intended to replace the distribution service of the meat packer, but only to supplement it in certain areas, particularly rural, where packers do not distribute meat or where for some other reason retailers are not able under the present system to supply their customers with the kinds of meat they want. As long as packers have sold beef by carcass only, the service which Grimes proposes has not been possible. But he believes the time is coming when carcasses will be broken down into primal (not retail) cuts, either at the packing plant or at the wholesale house, for shipment to the retailer, to enable the retail dealer to buy only the cuts his customers use.

A test conducted by the Independent Grocers' Alliance indicated that where packers do break down the sides of beef, they find a market for all cuts as retailers in various localities sell different kinds of meat.

The wholesaler is in the best position to provide this service in areas in which packer distribution is inadequate, Grimes said, and many wholesalers are already buying equipment and preparing to add meat. The extra volume which meat would give the wholesale dealer would allow him to reduce his operating cost and would make possible a very low markup. The markup would not exceed 6 per cent, and would range down to 3½ per cent, Grimes asserted. Another advantage of the plan is that it would stimulate the sale of meat in certain localities where consumers have not been able to get cuts they prefer.

**HERE'S THE POINT WHERE  
A SMALL SAVING PER BELLY  
MEANS A BIG SAVING PER WEEK**



**W**atch the trim!

If you are skinning bellies by any method other than with a Townsend Bacon Skinner, you are wasting from 1% to 3% of valuable bacon.

Because of its close-cutting, high-yield performance, the Townsend Bacon Skinner can enable you to show 20 cents or more extra profit from every hog.

Multiply that 20 cents by your weekly hog-kill, and you'll see how much this machine earns for you each week—how quickly it pays for itself.

Write for full details on the Townsend Bacon Skinner. And ask, too, about the Townsend Pork-Cut Skinner—the versatile machine that reduces the cost of skinning any pork cut.

**TOWNSEND ENGINEERING COMPANY**

315 EAST SECOND STREET

DES MOINES, IOWA

## RECENT PATENTS

The information below is furnished by patent law offices of

**LANCASTER, ALLWINE & ROMMEL**

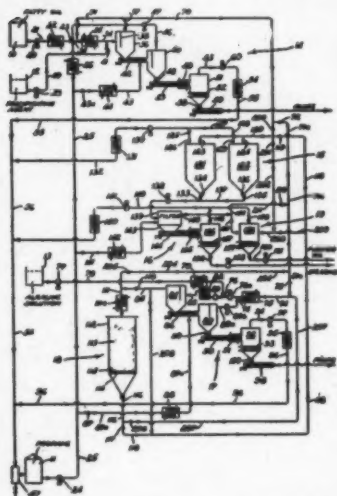
468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

Reissue No. 23,118, **PROCESS FOR REFINING ANIMAL AND VEGETABLE OILS**, patented May 31, 1949 by Frederick J. Ewing, Arcadia, Calif., assignor, by mesne assignments, to Benjamin Clayton, Houston, Tex., doing business as Refining, Unincorporated.

More specifically, the object of the invention is to remove gummy materials from the crude fatty materials

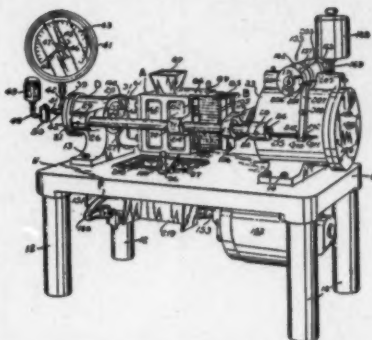


containing the same, and the process comprises mixing this crude fatty material with liquefied normally gaseous hydrocarbon to dissolve the fatty material and precipitate gummy material, and separating the precipitated gummy material from the fatty material, with the steps being carried on in the presence of the hydrocarbon and under sufficient pressure to maintain the hydrocarbon in liquid form.

No. 2,473,063, **SHEAR TENDERNESS TESTER**, patented June 14, 1949 by Charles E. Kerr, Hoopston, Ill., assignor to Food Machinery and Chemical Corp., a corporation of Delaware.

Included in this apparatus are a receptacle having a chamber therein for

the reception of the product to be tested, this receptacle being provided with a number of slots in an end wall thereof and a series of aligned grooves in oppo-



site side walls, a gang of shear blades slidably mounted in the grooves for reciprocation through these slots and the product in this chamber, means for reciprocating the gang of shear blades, and a device for measuring the resistance of the product to the shearing action of the blades.

No. 2,471,702, **MOLDING AND PACKAGING MACHINERY**, patented May 31, 1949 by Earl J. Rapp and Harold R. Coon, sr., Toledo, Ohio, assignors to Lynch Corp., a corporation of Indiana.

This machine is for molding semi-plastic material into prints.

No. 2,471,703, **MOLDING AND PACKAGING MACHINERY**, patented May 31, 1949 by Earl J. Rapp and Harold R. Coon, sr., Toledo, Ohio, assignors to Lynch Corp., a corporation of Indiana.

This patent covers means to vent air from the mold of the machine of patent 2,471,702.

No. 2,472,800, **KNIFE ASSEMBLY AND STRIPPER FOR MEAT TENDERING MACHINES**, patented June 14, 1949 by Arthur H. Ahrndt, La Porte, Ind., assignor to U. S. Slicing Machine Co., La Porte, Ind., a corporation of Indiana.

There are provided a knife roll assembly member and a stripper member, these members being disconnected from and supported independently of each other and adapted to be removed as a unit from the machine, there being means carried by one of the members adapted to be brought into engagement with the other member when one member is being removed to support the other member to permit such removal as a unit.

### CONDENSER FOULING CONTROL

"Control of Condenser Fouling by Water Treatment" is the title of the latest application data section issued by the American Society of Refrigerating Engineers. Copies may be obtained from ASRE headquarters, 40 W. 40th street, New York 18, New York, at a price of 40c each.

**PROVED**  
and  
**PREFERRED**  
by Packers  
**ALL OVER THE WORLD!**  
**LONGER LIFE • LOWER COST**



## TRIUMPH PLATES

outlast other plates four to one!

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides: like two plates for the price of one!

### GUARANTEED TO STAY SHARP FOR FIVE FULL YEARS!

The first cost is your only cost for five long years of trouble-free grinding... 4 times the life of ordinary plates. The C-D TRIUMPH Reversible Plate is available in all sizes for all makes of grinders. Write TODAY for prices and complete descriptions.

**THE SPECIALTY MFRS. SALES CO.**  
**SPECO, INC.**

2021 GRACE ST. • CHICAGO 18, ILL.

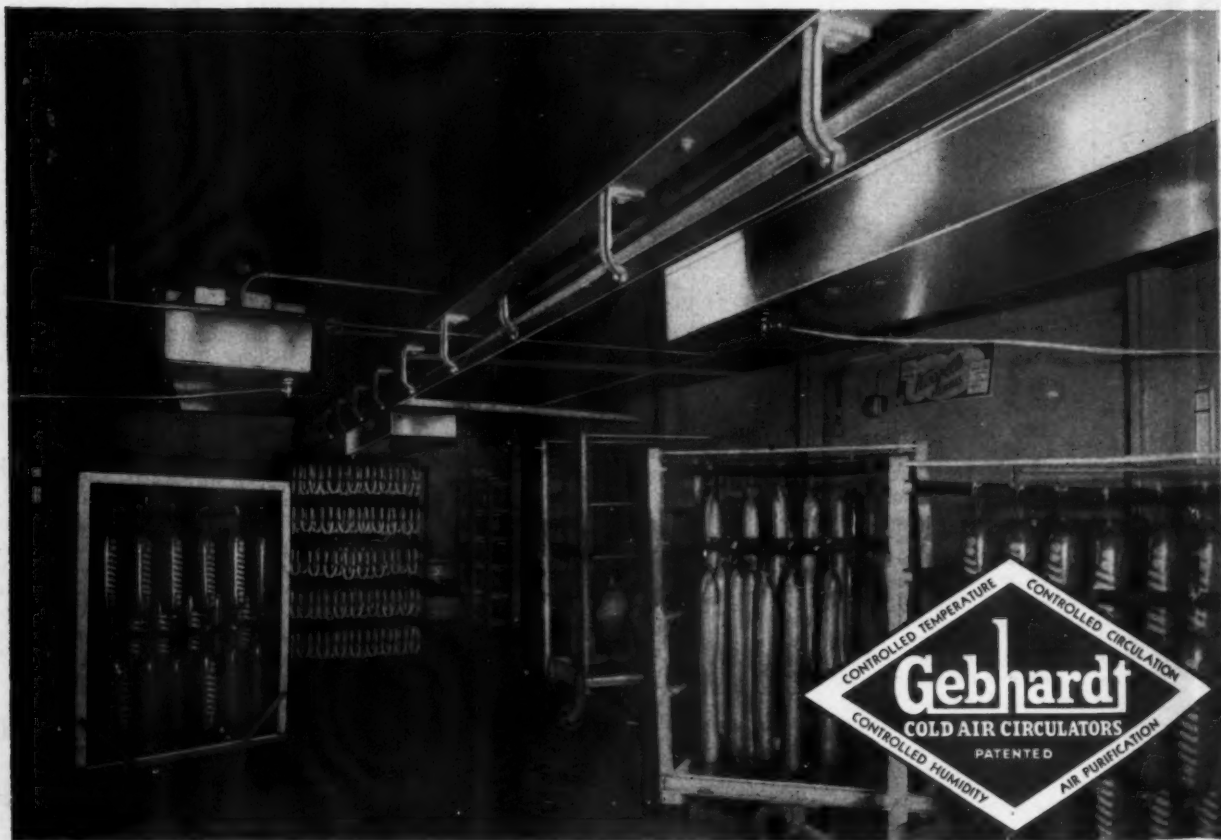




Note the clean sanitary appearance of this packer's sausage manufacturing department with ceiling-installed GEBHARDTS.

Notice the GEBHARDT units suspended from the ceiling in this sausage holding cooler. Ceilings and walls are free from condensation and drip.

These GEBHARDT Cold Air Circulators suspended from the ceiling maintain a uniform low temperature and relative humidity in this sausage cooler.





y appearance  
e manufactur-  
eiling-installed

Cold Air Circulators  
the ceiling maintain  
temperature and a high  
y in this packaged



"GET THE FACTS . . . AND YOU WILL GET GEBHARDT'S CONTROLLED REFRIGERATION SYSTEMS." More and more packers and sausage manufacturers are following this suggestion with the result that the list of GEBHARDT users continues to grow. The GEBHARDT System of Refrigeration removes bacteria, odors and mold spores by thorough washing of all the air . . . and provides uniform, controlled low temperatures! With GEBHARDT's patented construction, it is now possible to maintain sanitary, wholesome, pure air in the cooler regardless of the product. Sanitation, cleanliness, good housekeeping and controlled refrigeration are the proven avenues to packing-house success.

Every installation of GEBHARDT Cold Air Circulators is guaranteed to chill and hold meat in better condition for a longer period of time with the least amount of shrink and discoloration . . . and without the use of messy brine and troublesome automatic equipment. GEBHARDT'S are fabricated of high lustre *Stainless Steel* to insure complete sanitation, cleanliness and purity. We maintain a complete staff of engineers in all principal cities who are capable of handling any refrigeration problem in the meat industry and they will gladly supply you with a detailed recommendation without any obligation to you. Illustrated catalog on request.

**Sales and Service**

**in all Principal Cities**

**ADVANCED**

**ENGINEERING CORPORATION**

1802 West North Ave. • Milwaukee 5, Wisconsin

**Telephones:**

Kilbourn 5-0559

and

Kilbourn 5-2478

## FLASHES ON SUPPLIERS

**GENERAL FOODS CORP.:** Gerhard Exo has been appointed advertising and sales promotion manager for the Diamond Crystal-Salt Division of General Foods Corp. He had been director of merchandising and a member of the account executive staff of Day, Duke and Tarleton, New York advertising firm, since July, 1948. He previously was an account executive with Maxon, Inc., Detroit advertising firm. From 1932 to 1945 he worked in various sales capacities, including that of grocery products sales manager for the Red Star Yeast and Products Co.



GERHARD EXO

**CONTINENTAL CAN CO.:** W. M. Cameron, formerly vice president and general manager of the Continental Overseas Corp., a Continental Can Co. subsidiary, has been appointed central division sales manager of the parent company, according to R. L. Perin, general sales manager. Since the end of the war, Cameron has devoted much of his

## FRYE INAUGURATES NEW ADVERTISING CAMPAIGN

Canned meat and smoked meats are the principle items which are being aggressively merchandised in an advertising campaign recently begun by Frye & Co., Seattle, Wash. Frye's Bar F Beef is being featured in newspaper ads in leading metropolitan dailies in states which comprise the company's distribution area. Ads contain menu suggestions of meals built around Bar F Beef main dishes, and picture other canned meat items which are made by the Frye company. "Crowny," the royal porker animated by artist Peter van Dalen, appears each Thursday in a comic strip in the *Seattle Times* with a sales message for smoked meat items. The character is also used in car card advertising in Seattle, and this medium will be expanded. Shown checking copy for the latest canned meat advertisement are E. J. Schlegel, plant manager; W. S. Greathouse, president, and C. J. Kaasen, purchasing agent.



time to assisting Continental's European associate companies with post-war problems.

**CARRIER CORPORATION:** David

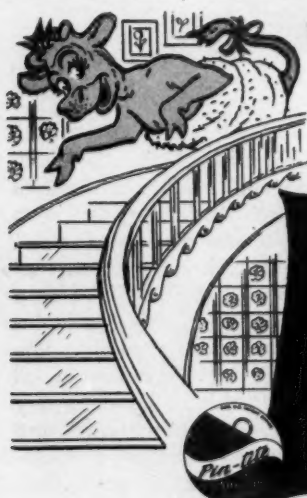
W. Hoppock has been appointed product manager of commercial refrigeration and will head up an intensified marketing program in this field. This move is in line with Carrier's plans for expanding its commercial refrigeration activities to keep pace with continuing growth in the air conditioning end of the business.

**GRIFFITH LABORATORIES:** This firm has announced that J. R. McMahon is its sales representative in the San Francisco-Oakland area.

**THE VILTER MANUFACTURING CO.:** Frank D. Ross has been appointed district manager of this Milwaukee firm's St. Louis office, providing Vilter with more complete representation in that area. In the refrigeration business since 1927, Ross spent the past three and one-half years as manager of a refrigeration and air conditioning distributorship in Honolulu.

## ARGENTINE SHEEP NUMBERS

A decrease in the rate of liquidation of ewes and the limited supply of breeding stock indicate that the downward trend in sheep numbers in Argentina may be leveling off, the U. S. Department of Agriculture has reported. Strong wool prices, coupled with increased future meat shipments to the United Kingdom, may provide the necessary incentive for maintaining flocks at present levels and possibly increasing them. Receipts of sheep in the Avellaneda market for the first quarter of 1949 declined more than 900,000 head, about 45 per cent, compared with the same period in 1948, and only 11 per cent of the receipts were classed as ewes, compared to 17 and 18 per cent for 1947 and 1948, respectively.



"I'll be dressed in a jiffy"....

IN **PIN-TITE**  
REINFORCED  
SHROUD CLOTHS

(Reg. U. S. Pat. Off.)

**PIN-TITE Reinforced Shroud Cloths speed operations because . .**

**PIN-TITE is woven stronger!**

**PIN-TITE pulls tighter FASTER!**

**PIN-TITE won't tear!**

Bold red stripe marks pinning edge for faster handling.

Phone, wire, or mail your orders today!

Manufactured by  
the makers of  
**Form-Best  
Stockinettes**

*The Cincinnati Cotton Products Co.*

Cincinnati 14, Ohio

Chicago Office: 222 West Adams St., Chicago, Ill. • Phone: Dearborn 2-2958

# JAMISON-BUILT COOLER and FREEZER DOORS

*to meet every need*



WALK-IN DOOR



DOUBLE DOOR



REACH-IN DOOR



TRACK DOOR



VESTIBULE DOOR

The doors illustrated are some examples of Jamison-Built Standard Cooler and Freezer Doors for moderately low temperatures, including exclusively Jamison features. All are infitting doors with Cooler-seal gaskets and Jamison hardware—the Wedge-tight Fastener and Adjustoflex Spring Hinge.

Standard models of Jamison-Built Doors are available in a wide range of sizes. Should you require special types or sizes, we can build them to any specification. Our new condensed catalog, No. 175, packed with helpful information on cold storage doors is now available. Send for your copy today.

JAMISON COLD STORAGE DOOR CO.  
HAGERSTOWN, MD.

*The Oldest and Largest  
Builder of Cold Storage Doors in the World*



# HOW TO MAKE THE BEST HAMBURGER in TOWN!

Another way to boost your reputation with

## LAND O' LAKES Improved Roller Process NONFAT DRY MILK SOLIDS



Just 3% LAND O' LAKES Improved Roller Process Nonfat Dry Milk Solids works wonders in hamburger!

Makes it smoother, finer textured, gives it far better showcase appeal.

What customers like especially is the way this hamburger broils or fries. Patties have less tendency to crumble, shrivel or dry out. Stay plump and juicy inside, brown better on the outside, taste delicious! All because this *improved* dry milk absorbs extra moisture, retards shrinkage, aids binding and browning, adds flavor and nutrition.

Adds to your profit, too, because it boosts your yield . . . as well as your reputation for "the best hamburger in town."

CONTINUOUS SUPPLY OF ROLLER PROCESS NONFAT DRY MILK AVAILABLE EVERYWHERE—QUICKLY.

Immediate delivery through branches and brokers in principal cities, or write LAND O' LAKES Creameries, Inc., Minneapolis 13, Minn.



QUALITY *Plus* FOR Every USE

In drums, barrels, and the NEW, handy 100 lb. and 50 lb. Multi-wall bags.





# PROCESSING *Methods*

## SAUSAGE SPOILAGE AND PREVENTION

### FINAL ARTICLE OF THREE

USE of high quality raw materials and the employment of proper temperatures at every stage of processing are important factors in avoiding sausage spoilage since they minimize the initial infection of the product and either kill or check the growth of the bacteria which may be in the sausage as a result of handling in boning, stuffing, etc.

As was pointed out in the first article in this series which appeared in THE NATIONAL PROVISIONER of April 2, page 27, bacteria are the cause of most types of sausage spoilage. However, the sausage plant and its products can't be kept absolutely free from bacteria since they are normally present to some degree in the meat material for sausage, casings, dust, air, workmen's clothing, on walls, floors and equipment. They are sometimes found in non-meat ingredients.

Expressed simply, the trick of preventing spoilage is to keep bacteria in the plant, on equipment and in and on sausage so low in number that they cannot spoil product. Bacterial contact with product can be reduced to a minimum by use of real cleanliness, and the activity and growth of the unavoidable minimum can be checked by refrigeration, humidity control, curing, cooking, smoking and drying.

The second article in this series (June 18, page 15) dealt in detail with *raw materials and temperature*. This third and final installment will deal primarily with *cleanliness*.

**CLEANLINESS:** The word must mean more to the sausage maker than the mere absence of dirt, grease, excess moisture and unpleasant odors. It must mean more than soap and water cleanliness (a necessity) no matter how well applied. It can be brought about only by:

1. Frequent scrubbing of equipment and rooms with hot water, sal soda, soap or other cleansing agents.
2. Periodic sterilization of the plant and equipment with sodium hypochlorite or some other effective and approved sterilizing agent.
3. Avoidance of wall and ceiling condensation and drip in coolers and other rooms through maintenance of correct temperature, humidity and air movement.
4. Reduction in human handling of product to a minimum and enforcement of regulations in regard to cleanliness of employees' hands, toilet habits, clothing, tools used in processing operations

and materials employed in packaging.

5. Employment, wherever practical, of ultraviolet radiation for the surface protection of product before and after processing.

6. Keep material out of the department which may carry or harbor bacteria. For example, returned sausage may be highly infected and if brought

● For a number of years many meat packing and sausage manufacturing plants have used a series of NP articles entitled "Sausage Spoilage" as a primary guide in identifying and eliminating various types of spoilage encountered in sausage production. These articles have been revised from time to time as information on the subject has increased and become more definite. The first installment of the latest revision of the series was published in the issue of April 2 and the second installment in the June 18 number.

● It is interesting to note that many of the spoilage elimination practices first suggested by the NP 25 years ago have been proved effective—not only in actual plant operation but also in the research laboratories of the industry.

into the plant the bacteria may be spread to healthy product. Floor sawdust should also be regarded with suspicion as a source of bacterial contamination and a factor in mold infection.

After each day's use, cutting, curing, handling and stuffing tables, trucks, tubs, racks, the sausage stuffer, grinder and silent cutter should be scoured with hot water, strong soap, sal soda or a specific detergent, a stiff brush and plenty of elbow grease. Knives and plates should be taken out of the grinder and removable parts from silent cutter, mixer and linking machine for effective cleaning. Particular care should be taken to see that holes in grinder plates are free of meat. Rinse equipment with hot water after cleansing.

Curing and chilling pans, other small containers and smokesticks should be scrubbed and sterilized.

Boards used on cutting and trimming tables, etc., may require special attention. If necessary, the boards are first "roughed" and rinsed with hot water to remove gross material. They are then scrubbed with a stiff fibre brush and a hot (180 degs. F. or higher) solution of

soda ash or trisodium phosphate or the dry products direct. Scrubbing should be continued until the grease film is cut and the boards should then be thoroughly rinsed. Follow this up by scrubbing sodium hypochlorite solution into the wood with a stiff fibre brush, applying it to all sides of the boards. Hypochlorite solution may be allowed to remain on the wood overnight and need not be rinsed off next morning.

Steam sterilization is, of course, more effective in eliminating bacterial contamination from boards but it is not always practical to practice this method.

After cutting boards are cleaned and sterilized they should be stood on edge overnight to drain and dry.

One packer has found it possible to lengthen the life of cutting boards by periodically dusting them heavily, after scrubbing, with dry powdered soda ash. The boards are left alone for 12 hours or longer and are then soaked and rinsed well with hot water.

After thorough preliminary cleaning, the mechanical and other equipment mentioned above may be sterilized with a .4 per cent solution of sodium hypochlorite applied by spraying, rinsing or dipping. Relative sterilization is complete within a few seconds to 5 minutes, according to amount of impurities present. Solution should not be left on metal equipment for more than 10 minutes on account of possible corrosion. It may easily be rinsed off with cold water. The solution should be used periodically on walls, ceiling and room fittings in the sausage curing cooler, sausage manufacturing rooms, holding cooler and packaging room.

Preliminary cleaning given equipment, hardware, walls, etc. determines to a large degree the effectiveness of sodium hypochlorite against bacteria, yeasts or molds. The bacterial killing actions through which sodium hypochlorite is believed to work are not selective, but act on other organic material present, such as meat particles, fat, etc. Thus, if not preceded by proper cleaning, the sterilizing solution will waste its strength on large particles of organic material which should have been removed.

Steam may also be used for sterilization but is limited in effectiveness except for certain types of equipment. It may also result in considerable unwanted moisture.

Solution to a troublesome mold problem may sometimes be found in a location remote from the point where the damage is occurring. Floor sawdust frequently contains mold spores; these are light and may be carried about the plant on air currents or workmen's

clothing or shoes. The beef cooler is often found to be a mold infection center for the plant.

Spray or cook tank water should be fresh, hot and clean. Inspect stuffers regularly to be sure that gaskets, pistons and fittings are tight so as to prevent meat juice or water leakage and the formation of a bacterial colony to contaminate new product placed in the stuffer.

The cleanliness of human beings is more difficult to control than that of machines. The most important rule is: Handle materials and product as little as possible. This applies particularly to such products as fresh sausage and cooked sausage after it has come out of the cooker. The latter usually has a sterile surface after cooking but it can easily be infected. Unnecessary handling and shifting of sausage in the cooler should be eliminated and workmen should be cautioned against bringing sausage into contact with unclean equipment or clothing.

In chilling sausage after cooking, a little heat should be left in the product so that it will dry off thoroughly for safe storage in the cooler.

Workmen who handle sausage or materials must wash their hands frequently with soap and warm water. Adequate facilities should be provided for this purpose.

Since sausage makers will use their hands, in addition to the clock and ther-

mometer, in checking on the progress of chopping in the silent cutter, it is useless to forbid the practice. Moreover, clean hands are probably no more objectionable than clean shovels, pans, thermometers, etc.—the thing to be watched is that *they are clean*.

Sausage room frocks and caps should be changed frequently and cheap cotton gloves should be provided for packing room workers. These must be washed very frequently in soap and hot water or they are worse than no gloves at all.

Employees doing wrapping and packing must be taught to keep their materials clean. For example, unnecessary manual contact on the inside of boxes should be avoided when they are set up.

#### MID MEMORANDUM 126

The Meat Inspection Division of the Department of Agriculture ruled in Memo 126 that dried or candied fruits, dehydrated vegetables and fruit juices containing as preservatives small amounts of sodium benzoate or benzoic acid and/or sodium sulphite or sulphur dioxide may be used in meat food products. For example, maraschino cherries may be used to decorate cooked smoked pork cuts, dehydrated vegetables in soups and hashes and fruit juices for flavoring stews and soups. When such ingredients are used, the presence of the preservatives need not be declared on the label of the meat.

#### STATE OLEO LEGISLATION

Governor Earl Warren of California has signed a bill permitting the manufacture and sale in food stores of colored oleomargarine. The law prescribes strict regulations on the packaging of margarine for grocery store sales. It prohibits serving of colored margarine in public eating places, however, and the presence of any colored margarine in restaurants will be deemed *prima facie* evidence of violation of the law.

Governor Chester Bowles of Connecticut recently signed a bill eliminating state taxes from sale of white oleomargarine. At the same time he criticized the Connecticut House for not allowing sale of colored margarine. The new law also permits the serving of oleo in state institutions.

On the other hand, Governor Oscar Rennebohm of Wisconsin has signed a bill requiring that all oleomargarine sold or used in the state must bear stamps showing that the 15c a lb. state tax has been paid. The measure is aimed at keeping retailers and consumers from bringing in tax free oleo from other states. Under the new law, wholesalers instead of retailers will collect the tax.

Just prior to adjournment of the 1949 Delaware legislature the House of Representatives defeated a bill to permit the manufacture and sale of colored oleomargarine in that state. The measure had earlier passed the state Senate.

#### LOSES SUIT AGAINST RAILROAD

The Fulton Packing Co., Newark, N. J., lost its suit against the Pennsylvania Railroad in which it charged that the railroad had changed cattle while in transit. In its testimony in superior court the company representative said it ordered and paid for 86 head of cattle in Sioux City, Ia., December 17, 1946, but when unloaded in Newark the cattle were altogether different as to color and other specifications. Damages of \$3,600 were sought. The court decided that any negligence on the part of the railroad had not been proved.

#### BRITISH-ARGENTINE TREATY

The controversial five-year bilateral trade pact between Britain and Argentina went into effect July 1. It is expected that 30,000 tons of meat will be shipped immediately to Britain. Under the agreement shipments of petroleum from Britain to Argentina will be stepped up.

#### ACTION ON MINIMUM WAGE

A Senate labor subcommittee has unanimously approved a bill to raise the minimum wage to 75c an hour. The House committee has not yet acted but indications are that it may not go higher than 65c an hour.

*Depend on*

# AUTO-LITE

FOR TEMPERATURE RECORDING



The low-priced Recorder shown here is precision-engineered for accuracy. Liquid-filled movement is responsive to changes throughout the temperature range. Legible 6" chart with wide selection of chart ranges between minus 40°F. and plus 550°F. Choice of 24 hr. or 7 day movement. Send for catalog showing this and many other types of Auto-Lite Thermometers.

Model "500" Recording Thermometer. Priced from \$37.50.

**THE ELECTRIC AUTO-LITE COMPANY**  
INSTRUMENT AND GAUGE DIVISION, DEPT. A-7  
TOLEDO 1, OHIO  
NEW YORK • CHICAGO • SARNIA, ONTARIO

**INDICATING & RECORDING THERMOMETERS**



*Mayer's*

## SPECIAL SEASONINGS

**Satisfy Southern Hospitality with real, old-fashioned flavor!**

Down South, the preparation of food follows a fine old tradition. H. J. Mayer knows what the folks like, down South . . . and knows how to achieve their favorite flavor in the products you make.

"The Man Who Knows"



"The Man You Know"

Whether you sell in the South, in the North, East or West . . . whether your customers live on the farm or in the big city . . . H. J. Mayer can help you develop a special seasoning formula that's just right for *your* trade. Once you have that sales-making formula you may be sure that you'll keep it. Using Mayer's Special Prepared Seasonings assures consistent uniformity of product . . . from batch to batch and from year to year.

Mayer's Special Seasonings are compounded from the world's choicest *natural* spices, expertly refined, ground and blended. Yet you will actually *save* money using them . . . because they eliminate the uncertainty and high labor cost of mixing your own preparations. Write today for complete information.

Inquire also about NEVERFAIL the Pre-Seasoning  
Cure for ham, bacon, sausage meat and meat loaves.





# THOM'S WALLET-PAK!



## **"1-2-3" SPEED AND ECONOMY ON THE PRODUCTION LINE**

**1.** Operator simply centers meat product on the open Wallet-Pak . . .

**2.** Operator then folds the end panels and the locking flaps in place . . .

**3.** Positive lock is quickly and easily engaged . . . and Wallet-Pak is ready for market!

### **Appearance Plus Protection!**

Wallet-Paks are made with attached liners, either transparent or opaque greaseproof, to assure specific protection to meet specific needs. Sharp, colorful printing on clean, white paper-board gives *Your Brand* standout sales punch for self-service or counter-service selling.

### **Fills Faster, Fills Easier!**

Wallet-Pak is a complete, single-unit meat package. No separate liners, no wrappers to slow production. Folding action lines up meat

in center of carton. This means faster filling . . . better display . . . a more solid package.

### **Cuts Production and Labor Costs!**

Labor studies prove actual packaging time with Wallet-Pak is *approximately half that required for packaging in multiple-unit packages!* This is great economy! You get more finished meat packages per labor-production dollar!

**WALLET-PAK** joins **KARTRIDG-PAK** as a Marathon Contribution to Better Packaging!

*Protective Packaging*  
FOR AMERICA'S FINEST FOODS

**MARATHON** 





# NEW EQUIPMENT *and Supplies*

## HIGH PRESSURE CLEANER

Development of a new Hypressure Jenny steam cleaner has been announced by the Homestead Valve Manufacturing Co., Coraopolis, Pa. Although small in size, requiring only 27x37 in. of floor space, the unit develops a powerful 80 to 120 lbs. working pressure; and its

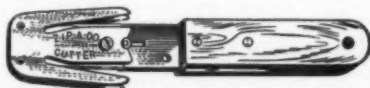


normal 45 gal. per hour capacity can be stepped up to 240 gal. per hour by means of an Adjusta-Blast gun, a simple accessory which is optional at slight extra cost.

This steam cleaner has such features as instant starting, instant steaming, automatic nozzle control mechanism which permits operator to stop and start machine at the cleaning job, and selective compound and fuel feed. All units are oil fired and electric motor driven.

## SAFETY STRING CUTTER

Easy, safe string cutting is accomplished with the Zip-A-Do, a new tool for severing string from tied products. The cutter utilizes double-edged razor

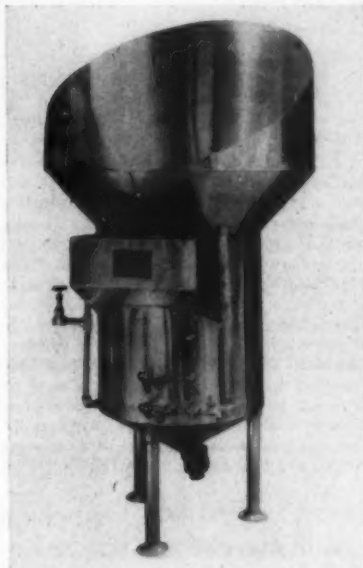


blades in cutting string without injury to fingers or damage to product. The protective head completely encloses blade so cutter can safely be carried in pocket, hung on hook or fastened to work table with string. The cutter is especially adaptable for cutting strings from sausage casings after stuffing and tying. The cutter can strike side of casing without damage due to protective guard at each end of blade. Constructed of light aluminum alloy with polished wood grip, the Zip-A-Do is made by the Griffith Laboratories, Inc., Chicago.

## LIXATE BRINE MAKER

A new model lixate rock salt dissolver that features major improvements over the previous type has been developed by International Salt Co., Inc., Scranton, Pa. Made of stainless steel, the new Sterling Model lixator rests on 2-in. pipe legs that are furnished in short lengths. This permits the unit to be as low as possible for easy filling of rock salt. The height may be changed to suit rearrangement of other equipment by attaching different lengths of 2-in. pipe to couplings at the bottom.

A second improvement eliminates the nozzle at the extreme bottom of the



previous Detroit model lixator. Two nozzles are introduced for flushing water. They are located within the unit in such a way that they greatly simplify the task of cleaning the dissolving tank of its rock salt filter bed and of the insoluble particles that have been filtered out of the brine.

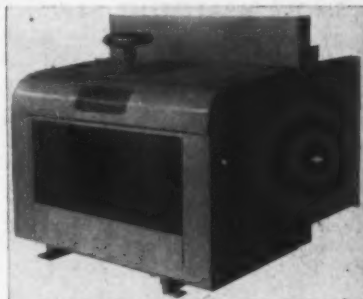
## TRUCK REFRIGERATION UNIT

A compact truck refrigeration unit, weighing only 416 lbs., for use in insulated truck bodies up to 16 ft. or less in length, is offered by the American Manufacturing Co., Montgomery, Ala. Known as Arctic Traveler Model 100 MGN, the unit is powered by a single cylinder, 4-cycle gasoline engine that consumes  $\frac{1}{4}$  gal. of gas per hour.

The condensing unit, which weighs 295 lbs., is 34 in. long, 19 $\frac{1}{2}$  in. wide

and 24 in. high. Two 12-in., 4-blade fans air cool the condenser. Low head pressure and high efficiency is said to result in uniform air velocity and a minimum of friction.

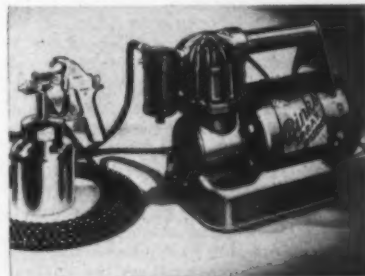
The evaporator, with a blower wheel assembly of the squirrel cage type, is



29 $\frac{1}{2}$  in. long, 21 in. wide, 24 $\frac{1}{2}$  in. high and weighs 165 lbs. The liquid receiver is seamless steel shell constructed, with ends electrohydrogen welded. It has a capacity of 15 lbs. freon-12. A twin cylinder, vertical type compressor is used. The unit is manually cranked, with fuel drawn directly by a 6-volt electric pump from the vehicle gas tank. Maximum refrigeration protection is provided by the Model 100 MGN, the maker of the unit reports.

## PORTABLE PAINT SPRAYER

One full horsepower paint spraying performance is claimed for this new  $\frac{1}{2}$ -h.p. DP portable paint spray unit made by the Binks Manufacturing Co., Chicago. The DP (meaning direct-drive piston) was designed specifically for



the application of paint or enamel with a spray gun and where low air pressure and large volume are important.

Because of its compactness, lightness and portability, the DP adapts itself to a wide range of uses, handling enamels,

lacquers, house paint, shellacs, varnishes and other coatings with equal ease.

The unit delivers 40 lbs. working pressure and ample volume to operate Binks' standard spray guns. It plugs into any 110-120 volt a.c. line. The compressor is no larger than an overnight bag, being only 15½ in. long, 11½ in. high and 7½ in. wide at the base. There are no exposed moving parts. The motor has a safety cut-out overload switch, and oversize cooling fins on the compressor make for continuously cool operation.

### SMOKE ABATEMENT SYSTEM

The PliOjet system of smoke abatement, engineered and installed by the Plibrico Jointless Firebrick Co., Chicago, utilizes the over-fire air-jet principle. Secondary air jet streams, forced into the firebox where and when needed, provide the necessary air and turbulence to mix the volatile gases with the oxygen and obtain complete combustion. Ten standard sets ranging from heating systems with a firing rate of 96 lbs. of coal per hour to 3,900 lbs. per hour are



available. The PliOjet system formerly was known as the "Jet Sets" system and was manufactured by North American Mfg. Co. prior to being taken over recently by Plibrico. The above photograph of the system shows the turbo-blower, conductor pipe, manifold, and high-temperature jet alloy nozzles.

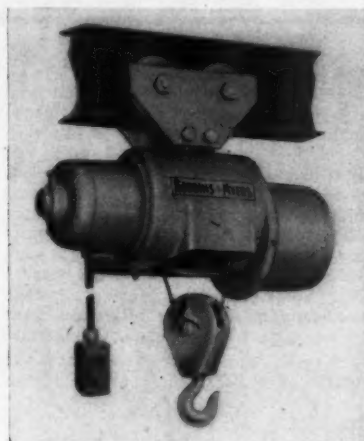
### AUTOMATIC STAPLER

The International Staple and Machine Co., Havertown, Pa., has just introduced Model B2H1, which automatically and simultaneously staples two sides of telescope cartons. The model operates, as do other International machines, on the retractable anvil principle, which allows any filled fibre or corrugated carton to be stapled from the outside, tops and bottoms (or both sides) simultaneously.

No operator is needed to run this machine when cartons of the same size are being stapled. Only periodic loading of the magazines is necessary. In operation, cartons come off the main conveyor line onto the power conveyor which is part of the stapling machine. An overhead compression belt presses the telescoping lid down tight as the cartons move between the staple heads. Two staples are automatically driven into either side of the carton, then the carton moves along and the operation is repeated as needed. The machine can be manually adjusted for variations in carton sizes.

### NEW UTILITY HOIST

Latest addition to the line of hoists made by Robbins & Myers, Inc., Springfield, Ohio, is Type "J" wire rope hoist, a lower priced unit for utility service. Suitable for stationary, hook, or trolley



mounting on production floors, in receiving docks and loading areas, the unit is available in ¼, ½ and 1-ton capacities with pendent rope or push button control.

All models are equipped with totally-enclosed ball bearing motors that develop high starting torque. An electrically-activated, shoe-type motor brake provides instantaneous stopping, assuring accurate spotting of loads. An over-size Weston load brake, with non-reversing clutch, automatically controls speed when the load is lowered, preventing dropping in the event of power failure. Modern, heat-treated gearing and ball bearing oil-bath construction is said to prolong normal wear life of parts and reduce overall maintenance. Adjustable for various beam sizes, trolley assemblies have ball bearing wheels.

### AIR CIRCULATOR

Newly designed Guthfan air circulators are announced by the Edwin F. Guth Co., St. Louis, Mo. Types include both close ceiling and suspended models and models in combination with luminous bowl lighting fixtures. The fans pull up the cooler lower air and circulate it in all directions. They are said to provide three times as much circulation as a conventional 16-in. fan. These restyled Guthfans circulate air gently, without causing chilling drafts.



Take time out for a laugh and read *Beware of the Bull.*

### New Trade Literature

**Elevators (NL 602):** A one-page bulletin dealing with an elevating platform that is flush-with-floor and hydraulically operated. It is designed as a package unit to simplify installation. The standard model has a 30-in. top which elevates from floor level to 24 in. with a 2000-lb. load by means of a single speed foot pump.—Lyon-Raymond Corp.

**Switch Gear (NL 611):** An eight-page two-color bulletin is entitled "Low Voltage Metal-Enclosed Switchgear." The rigid, self-supporting structure of the switchgear's framework is illustrated, as well as its pantograph construction which provides a simple arrangement for withdrawing circuit breaker units. A chart supplies dimension and panel data on the switchgear which is available in current ratings of 15 to 5,000 amperes and interrupting ratings to 100,000 amps., 250 volts d.c. and 600 volts a.c.—Allis-Chambers Mfg. Co.

**Packaging (NL 612):** A profusely-illustrated book entitled "Pack To Attract" emphasizes eye appeal in shipping cartons. Timely and sales-slanted throughout, the book advances the theory that good packaging has a function of product promotion almost as important as product protection. A good corrugated package stimulates the buying mood, puts the product under a spotlight, tells a sales story and demonstrates product quality, advantages and uses.—Hinde & Dauch Paper Company.

**Protective Coating Packet (NL 615):** Prufcoat Laboratories, Inc., Cambridge, Mass., has prepared a standard size file folder containing data about its alkali, oil and water resisting products. Directed principally to plant superintendents and maintenance engineers, the packet includes reports from testing laboratories, color chart, plan for analyzing painting maintenance costs, prices and catalog information.

**Scale Weight Printer (NL 613):** A new 12-page, three-color bulletin explains in detail the development, operation and uses of the new Load King scale weight printer. Available models and their printing capacities are listed in 10 tables. Thirteen illustrations show the important component parts of the printer as well as final assembly. The bulletin includes examples of printed tickets and a bill of lading, explains the time and money saving advantages of automatically printing the exact weight placed on the scale.—The Yale & Towne Manufacturing Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key number only. (7-9-49).

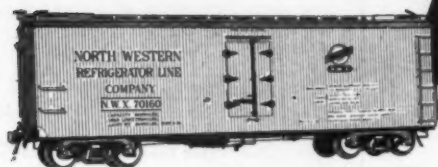
No. ....

Name .....

City .....

Street .....

The National Provisioner—July 9, 1949



## **MEAT AND MEAT PRODUCTS**

Cars designed specifically to transport beef, hogs, lambs and meat products form an important section of the refrigerator car fleet managed by North American and North Western. This specialization assures you maximum protection for perishable products on regional or transcontinental shipments.

## **LARD AND GREASE**

A number of cars in North American's tank car fleet are specially equipped with heater pipe to prevent heavy oils from congealing and to facilitate the unloading flow. These cars transport lard and grease safely and economically to markets all over the nation.

*You are invited to consult shipping experts at any one of our offices listed below for complete information on how we can serve you.*

## **NORTH AMERICAN CAR CORPORATION NORTH WESTERN REFRIGERATOR LINE COMPANY**

*A nation-wide organization with branch offices in important market centers*

231 SOUTH LA SALLE STREET • CHICAGO 4, ILLINOIS

Republic Bank Bldg., Dallas 1, Texas

739 Pillsbury Avenue, St. Paul 4, Minn.

Shell Building, St. Louis 3, Mo.

341 Kennedy Bldg., Tulsa 3, Okla.

681 Market St., San Francisco, Calif.

40 East 42nd Street, New York 17, N. Y.



## PRODUCTION AND CONSUMPTION OF OFFAL IN U. S.

Statistics on production and consumption of edible offal are not generally available, but the Bureau of Agricultural Economics has recently compiled figures which will be of interest to some packers.

The Bureau's report points out that edible offal products make a substantial

tails and several others. Kidneys, a major offal product, are considered as retained with the carcass of cattle and are therefore included in the dressed weight of beef produced, but are counted as a separate offal item from other kinds of livestock. Such products as caul and other fats, tallow, oleo

offal items (see the table on this page).

Because data on production of offal are not collected, the annual production has been estimated by means of average percentage yields per 100 lbs. dressed weight of carcass. Basis for the percentage factors are data for the production of each offal item relative to weight of animals for a number of plants during 1941. As thus derived, edible offal are estimated as equivalent to 6.7 per cent of the dressed weight of beef, 10.7 per cent of veal, 5.1 per cent of lamb and mutton, and 6.7 per cent of pork, excluding lard.

For recent years, imports and beginning stocks of offal are added to the estimates of production as a means of estimating total supply. The supply is distributed among exports, including shipments to territories; military takings; ending stocks, and civilian consumption. The data on foreign trade are obtained by combining the figures for several classes of meats that are mostly offal.

**EDIBLE OFFAL: SUPPLY AND DISTRIBUTION, UNITED STATES, BY CALENDAR YEARS**

Year	Supply		Distribution		Domestic disappearance	
	Total production <sup>1</sup>	Total supply	Commercial exports and shipments to territories <sup>2</sup>	Military	Civilian	Civilian per capita <sup>3</sup>
	Mil. lb.	Mil. lb.	Mil. lb.	Mil. lb.	Mil. lb.	Lb.
1937	1,083	1,216	29		1,129	8.7
1938	1,130	1,197	25		1,100	8.4
1939	1,200	1,273	26		1,152	8.7
1940	1,303	1,400	18		1,280	9.6
1941	1,338	1,444	11		1,328	10.0
1942	1,406	1,605	12	4	1,567	11.4
1943	1,660	1,755	22	2	1,594	12.3
1944	1,740	1,837	70	2	1,728	13.4
1945	1,637	1,674	3	3	1,627	12.5
1946	1,580	1,621	4	4	1,561	11.2
1947	1,624	1,677	15	4	1,591	11.1
1948	1,488	1,564	5		1,501	10.3

<sup>1</sup>Production of offal based on percentage of carcass weight meat production, including farm: beef 6.7; veal 10.7; lamb and mutton 5.1; pork excluding lard, 6.7 per cent.

<sup>2</sup>Foreign trade data prior to 1934 not comparable with later years.

<sup>3</sup>Number of persons eating out of civilian supplies July 1 adjusted for underenumeration of children under 5 years of age.

<sup>4</sup>Less than 500,000 lbs.


addition to the nation's food supply. The most important offal products, in terms of weight and value per animal, are liver, heart, head meat, tongue and tripe. Items of lesser importance include plucks, sweetbreads, weasands,

oils, and casings are not included with edible offal.

Edible offal have provided between 8 and 13.4 lbs. of food per capita yearly since 1909, according to estimates of supply and distribution of all edible

## CALIFORNIA HORSEMEAT ACT

Governor Warren has signed the bill setting up more stringent regulations in California on sale of horsemeat. It bans the sale where other uncooked meat products are sold and requires restaurants to tell customers, on menus and in placards, if horsemeat is served.



**the NEW Scientific Method of Scraping Hogs**

**for tested improvements TAKE OLD BALDY**

This marvelous new synthetic chemical offers tested improvements. Special chemical agent makes water wetter. Hog bristles are softened and loosened in follicles, so that scraping easily removes hair by the roots.

**Old Baldy Scalds The NEW Scientific Way**

- Because it cuts labor and time of hand-scraping by half or more . . . and saves on dehairer scraping, reducing labor and wear and tear on the dehairer belts.
- Because it removes scurf, too. Germicidal qualities greatly reduce bacteria count.
- Because it kills odors on the hog line.
- Because it produces a finished hog carcass with no stubble under skin . . . smooth and sanitary . . . moist, but not wet, to cut down chilling time.

**SUITABLE FOR FEDERAL INSPECTED PLANTS**

**ORDER TODAY**

Satisfaction or Your Money Back

10-lb. carton, per lb. . . . 37c

50-lb. drum, per lb. . . . 34c

100-lb. drum, per lb. . . . 33c

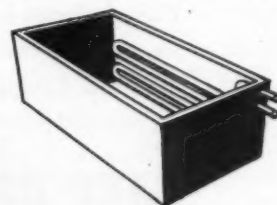
300-lb. barrel, per lb. . . . 32c

WRITE FOR CONTRACT PRICES

**KOCH BUTCHERS' SUPPLY COMPANY**  
NORTH KANSAS CITY MO.

PATENT PENDING

## Don't Throw Away Those Thawing Tanks!



**YOU** can save ham and bacon thawing tanks from the scrap heap, even though the steam coils are thickly covered with deposits that seem impossible to remove entirely.

Just cover coils with a recommended solution of powerful Oakite cleaning compound. Allow solution to soak for about an hour after bringing it to a boil. You'll find the thorough, dig-through-dirt action of this cleaner eliminates hours of scraping . . . restores tanks to efficient use safely.

Want money-saving shortcuts for 76 other meat-packers' cleaning jobs? Without obligation, write today for a free copy of Digest 77. Oakite Products, Inc., 20A Thames St., New York 6, N.Y.



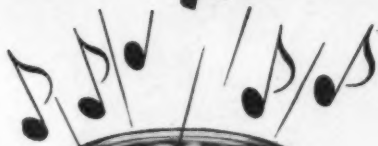
**OAKITE**

INDUSTRIAL CLEANING MATERIALS - METHODS - SERVICE

Technical Service Representatives Located in Principal Cities of United States and Canada



# YOU GET TWO DISTINCT BENEFITS FROM THIS PURE MSG



Ac'cent **INTENSIFIES**  
—and **SUSTAINS**—  
the flavor of the foods  
you pack

In 100 lb. and  
200 lb. drums



*Ac'cent* is MSG—  
a 99+ % pure mono sodium  
glutamate, derived from veg-  
etable sources.

● The two amazing effects of Ac'cent in canned foods are separate, distinct, and true . . . proven beyond doubt in tests run on a production basis . . . proven beyond doubt in actual use by many food processors whose products you know.

First, Ac'cent **INTENSIFIES** flavor, brings out more of the good natural flavor of the food itself. It adds no flavor, no aroma, no color of its own.

Secondly, Ac'cent **SUSTAINS** flavor—guards it against “flavor-loss” in processing.

The two effects of Ac'cent add up to one result, and that is an “edge” on flavor. Surely, simply, economically, you get such an edge with Ac'cent. Our staff of food technologists and chefs is on call to discuss with you in your plant the possibilities of Ac'cent in the type of foods you pack.

Wire or phone for more information. You should look well into this unique product that *makes food flavors sing!*

Amino Products Division, NP-7  
International Minerals & Chemical Corp.  
20 North Wacker Drive, Chicago 6, Illinois

*Ac'cent* makes food flavors sing!

Trade Mark “Ac'cent” Reg. U.S. Pat. Off. Printed in U.S.A.

## A typical test of *Ac'cent* in canned beef with gravy

Take about 100 pounds of your finished beef with gravy, ready to be filled into cans. Add 4 ounces of AC'CEN'T. After mixing thoroughly place in cans, mark them so that they may be identified later, and process in your usual manner. After cooling and aging for a few days, cut an AC'CEN'T sample and a control. Notice how the flavor of the beef is brought out, that of the gravy enriched and more thoroughly blended.

## Swift's Canned Meat Line

(Continued from page 21.)

steadily improving quality of the various items in its line so as to appeal to a greater number of homemakers.

Swift also will emphasize the use of canned meats as "main course" dishes. Prior to the war, homemakers generally regarded canned meats as "emergency" rations that could be kept on pantry shelves for use when unexpected guests arrived or when there was little or no time for meal preparation. During and since the war, greater numbers of consumers have come to recognize the suitability of many of these items for regular dinner use.

Swift expects its combination of the new canned meat labels, five new items, and a revised advertising program to play an important part in helping increase its canned meats volume during the coming months. Meat canners have been enjoying the largest volume in their history during the past few years and the industry should take aggressive steps to maintain this volume, according to Swift executives in charge of canned meats.

The company also is just completing redesign of labels used on its Savor-tite canned meats. These labels use a color scheme similar to that employed on the consumer line. The new Savor-tite labels follow a simplified pattern that places both the company and product names on solid color backgrounds, replacing the



band pattern which was formerly used.

Swift's Premium Savor-tite items include boneless hams, Pullman style hams, Pullman style chopped pressed ham, Pullman style chopped pressed pork and luncheon meat.

MAROON, RED AND WHITE

are the principal colors used in the new Swift label. Photo at bottom of page 21 shows the new labels on consumer-size cans of time-tested and unique new products. Photo above shows the Savor-tite line.



**SOLVAY** *nitrite of soda*

SOLVAY SALES DIVISION  
ALLIED CHEMICAL AND DYE CORPORATION  
30 RECTOR STREET, NEW YORK 6, N. Y.



## CLEVE-O-CEMENT SAVES FLOORS

Right there's where a miss would have saved you plenty of dollars and troubles. Don't take chances on misses. Fix broken, cracked floors at once with CLEVE-O-CEMENT.

Holes, ruts, cracks, etc., in broken floors disappear like magic when repaired with CLEVE-O-CEMENT. Works quickly and easily. No SKILL required. Anyone can apply it. NOT an asphalt emulsion. Can be used on wet or dry floors. Dries rock-hard overnight. Supports heavy traffic next morning. Becomes 28 times harder than ordinary cement. Non porous and slip proof. Resists heat, cold, oil grease, live steam, dampness and most acids. Designed especially for wet floors like food and meat packing plants, dairies, ice cream plants, bottling plants, refrigerators and cold rooms.

Your supply house can furnish promptly, or send for Illustrated Bulletin and Free Test Offer.

**THE MIDLAND PAINT & VARNISH CO.**

9119 RENO AVE.

CLEVELAND 5, OHIO

## Retail Meat Prices Higher

Retail meat prices in Chicago, after several weeks on a downward trend, took a 1 per cent upward turn in the week ended June 30, according to the American Meat Institute's survey of a number of representative meat dealers operating in the Chicago area. The greatest increases for the week were in the beef cuts, where prices ranged from 2 to 6 per cent above the previous week. Pork cuts continued to hold steady. On the average, retail meat prices now are around 12 per cent below last summer peak levels. Among the items showing the greatest price declines from last summer's high are lard, chuck roast, sliced bacon and sausage.

Compared with a year ago, retail meat prices in Chicago in the week ended June 30 were still lower by about 7 per cent. One meat item, chuck roast, was off 20 per cent, while sliced ham was 2 per cent above a year ago.

## NETHERLANDS, BRITAIN SIGN FOUR-YEAR BACON CONTRACT

A 4-year contract providing that The Netherlands supply the United Kingdom with a minimum of 22,046,000 lbs. of bacon in 1949, 55,115,000 lbs. in 1950, and 77,161,000 lbs. in 1951 was recently concluded by the two governments. A contract for 1952 is to be negotiated next spring, according to the Office of Foreign Agricultural Relations of the USDA. The United Kingdom agreed to take 88,184,000 lbs. in 1950, 132,276,000 lbs. in 1951, and not less than 99,207,000 lbs. in 1952, if offered by Netherlands.

## BASING-POINT PRICING BILL PASSED BY HOUSE

The House has passed a basing-point pricing bill after adding amendments to protect small business and the bill now goes to the Senate for consideration of House changes. The Senate has passed a similar bill.

The legislation will allow manufacturers to quote identical delivered prices from a base pricing point to different delivery points if there is no collusion to fix prices and destroy competition. It also permits manufacturers to pay the shipping costs in meeting competition.

The purpose is to clarify the position of business as a result of recent Supreme Court rulings that systematic freight absorption in delivered prices violates the antitrust laws.

## SENATE PASSES LABOR BILL

The Senate has passed an administrative labor bill which has so many amendments that it would leave the Taft-Hartley law on the books in everything but name. The measure is certain of a presidential veto.

"The  
Little  
Giant"

**ACE**



**THE PICTURE  
OF  
EFFICIENCY  
AND  
ECONOMY**



No strings!  
No Knives!



Twists 104 uniform  
links per minute!



No oiling!  
No greasing!



Uses any size casing.  
Length adjustable  
in 30 seconds!



Weights only 38  
pounds!



Completely cleaned  
in about 3 minutes!

For further information or demonstration write or wire:

**BURKE PRODUCTS, Incorporated**

World Wide Sales Agents

OPPENHEIMER CASING CO.

1020 W. 36th ST. CHICAGO 9 ILL.

3049 E. GRAND BLVD.

DETROIT 2, MICHIGAN



# Take a Good Look!

## it's FREE!



See FASTIE\* closures and loops on your casings—without charge.

Send us 25 of your artificial casings. We will apply FASTIE closures and loops and send them back to you.

*Don't Wait—See For Yourself*

- How FASTIES speed up casing ties 100%
- How FASTIES increase stuffing capacity 7% to 15%
- How FASTIES make stockinettes unnecessary

**HOW FASTIES ASSURE STRAIGHT HANGS**

**HERCULES FASTENERS, INC.**  
 1140-1146 EAST JERSEY STREET, ELIZABETH 4, NEW JERSEY  
**THE GRIFFITH LABORATORIES**  
 (Mexico, South America,  
 West Indies Distributors)

**C. A. PEMBERTON & CO., LTD.**  
 187-189 Church Street  
 Toronto, Canada  
 (Canadian Distributors)



\*Pat. U. S. and Canada

## E. G. JAMES COMPANY

### THE IDEAL MEAT CONTAINER

**100%  
SANITARY**

**LIGHT  
IN  
WEIGHT**

**STRONG  
FOR LONG  
LIFE**

Made of a special aluminum alloy, this container stands up under hard use. It holds 75 lbs. of ground meat and is also excellent for many other items in the packing house.

6 TO A **\$10.95** F.O.B. QUANTITY PRICES  
 CARTON **EA.** CAL. ON REQUEST

Also a full line of sanitary meat trays and platters in this sanitary and attractive line.

*Descriptive circulars on request*

**E. G. JAMES CO.**  
 316 S. LA SALLE STREET  
 HARRISON 7-9062, CHICAGO 4, ILL.



## EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YAR ds 3134

### CONTACT US

For Straight or Mixed Cars  
**BEEF • VEAL  
 LAMB • PORK**  
**AND OFFAL**

*Boneless Cow and Bull Meat*

**FULLY EQUIPPED WITH COOLER  
 SPACE FOR LOCAL DISTRIBUTION**

*Let Us Hear from You!*

Established Over 25 Years

**EDWARD KOHN CO.**  
*For Tomorrow's Business*



## Inspected Meat Production Climbs 6% After Dropping Steadily for a Month

**M**EAT production under federal inspection for the week ended July 2 rose to 274,000,000 lbs. after declining for four consecutive weeks, the U. S. Department of Agriculture reported. Slaughter of cattle, calves and sheep was up from the week of June 25, while hog slaughter held steady. Total production was 6 per cent above 260,000,000 lbs. in the week ended June 25, and

137,000 last year. Output of inspected veal in the three weeks under comparison was 14,700,000, 13,200,000 and 16,000,000 lbs., respectively.

Hog slaughter of 814,000 head was about the same as 815,000 in the week ended June 25, but 9 per cent above 749,000 in the same week in 1948. Production of pork was 122,000,000, 120,000,000 and 116,000,000 lbs. for the

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week ended July 2, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat prod. mil. lb.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
July 2, 1940.....	347	129.4	126	14.7	814	122.1	202	8.3	274.5
June 25, 1940.....	257	118.7	115	13.2	815	119.8	185	7.8	259.5
July 3, 1948.....	211	103.3	137	16.0	749	115.9	250	10.3	245.5

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
June 25, 1949.....	961	524	211	117	270	150	88	41	14.7	82.4
June 18, 1949.....	961	523	206	115	263	147	90	42	14.5	81.5
July 3, 1948.....	980	490	210	117	283	155	80	41	15.2	82.4

<sup>1</sup>1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

**12 per cent above 245,000,000 lbs. for the corresponding week last year.**

Cattle slaughter of 247,000 head was 9 per cent above 227,000 the week before and 17 per cent above 211,000 in the corresponding week last year. Beef production was 129,000,000 lbs., compared with 119,000,000 lbs. a week earlier and 103,000,000 in the week a year ago.

Calf slaughter was 126,000 head, compared with 115,000 a week earlier and

three weeks, respectively. Lard production was 32,400,000 lbs., compared with 31,200,000 lbs. a week earlier and 32,200,000 lbs. in the corresponding week last year.

Sheep and lamb slaughter was 202,000 head, compared with 185,000 head for the week before and 250,000 last year. Production of inspected lamb and mutton in the three weeks amounted to 8,300,000, 7,800,000 and 10,300,000 lbs., respectively.

## THIS WEEK'S LOSSES IN HOG CUT-OUT MARGINS LARGER

(Chicago costs and credits, first two days of week.)

In excess of 50 per cent of the hog receipts this week were sows. Live costs were about steady with last week, but product values decreased materially, resulting in substantial losses in cut-out margins. Heavier weights again showed the largest minus margin.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for Tuesday and Wednesday of this week.

	—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Value				Value				Value			
	Pct. wt.	Price live wt.	per cwt. lb. alive	per cwt. lb. yield	Pct. wt.	Price live wt.	per cwt. lb. alive	per cwt. lb. yield	Pct. wt.	Price live wt.	per cwt. lb. alive	per cwt. lb. yield
Skinned hams .....	12.4	49.6	\$ 6.15	\$ 8.96	12.4	49.6	\$ 6.15	\$ 8.78	12.7	49.5	\$ 6.29	\$ 8.90
Picnics .....	5.5	33.3	1.83	2.69	5.3	32.2	1.73	2.51	5.3	29.2	1.55	2.16
Boston butts .....	4.2	38.8	1.63	2.37	4.0	37.9	1.52	2.20	4.0	31.9	1.27	1.82
Loin (blade in).....	9.9	45.5	4.50	6.64	9.6	39.8	3.82	5.53	9.5	29.8	2.83	3.99
Bellies, S. F. ....	10.9	39.5	3.52	4.84	9.5	39.2	2.80	4.06	3.8	39.6	1.01	1.46
Bellies, D. S. ....	.....	.....	.....	.....	2.1	21.5	.45	.65	8.5	21.5	1.52	2.58
Fat backs .....	.....	.....	.....	.....	3.1	8.3	.26	.37	4.5	8.3	.37	.58
Plates and jowls.....	2.9	11.5	.34	.46	3.0	11.5	.35	.48	3.4	11.4	.39	.55
Raw leaf .....	2.2	8.6	.19	.28	2.1	8.6	.18	.27	2.2	8.6	.19	.28
T. S. hard, rend. wt.13.7	10.4	1.31	1.90	3.21	1.90	1.22	1.73	10.2	1.0	1.02	1.46	1.46
Sparibs .....	1.6	29.3	.63	.80	1.6	31.1	.59	.72	1.6	25.0	.40	.50
Regular trimmings..	3.2	17.7	.58	.83	2.9	17.7	.51	.74	2.8	17.7	.50	.72
Feet, tails, neckbones .....	2.0	10.8	.22	.31	2.0	10.8	.22	.30	2.0	10.8	.22	.30
Offal and miscel. ....	.....	.....	.55	.80	.....	.....	.55	.79	.....	.....	.74	.95
Total Yield & Value.....	65.5	\$21.31	\$31.11	69.5	\$20.26	\$29.15	70.5	\$18.41	\$26.11			
	Per cwt. alive			Per cwt. alive				Per cwt. alive				
Cost of hogs.....	\$21.57			\$21.32				\$20.51				
Condemnation loss ..	.11		Per cwt.	.11		Per cwt.	.10			Per cwt.	.10	
Handling and overhead...	1.10		\$n.	.96		\$n.	.86			\$n.	.86	
			yield			yield				yield		
TOTAL COST PER CWT..	\$22.78		\$23.26	\$22.36		\$21.72	\$21.47			\$21.47		
TOTAL VALUE .....	21.31		31.11	20.26		29.15	18.41			26.11		
Cutting margin .....	\$ 1.47		\$ 2.15	\$ 1.37		\$ 3.07	\$ 3.06			\$ 4.34		
Margin last week .....	.97		.97	.97		1.22	2.22			3.34		

## AMI PROVISION STOCKS

Packer reporting to the American Meat Institute held a total of 351,000,000 lbs. of pork meat in storage on July 6, which was 10,000,000 lbs., or 3 per cent, less than the amount held two weeks earlier. The current holdings were 134,100,000 lbs. smaller than 485,100,000 lbs. a year earlier and 183,300,000 lbs. under the three-year average of 534,300,000 lbs.

Lard and rendered pork fat moved out-of-storage at a faster rate than did pork meat. July 6 stocks of 109,100,000 lbs. were 12 per cent less than those reported two weeks before. The current holdings were 80,500,000 lbs. under stocks of 189,600,000 lbs. on June 26, 1948 and 81,900,000 lbs., or 43 per cent, under the 1939-41 average of 191,000,000 lbs.

Provision stocks as of July 6, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows July 6 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

	July 6 stocks as Percentages of Inventories on			
	June 18, 1940	June 26, 1948	1939-41 av.	
<b>BELLIES</b>				
Cured, D. S.....	100	54		
Cured, S. P. and D. C.....	105	194	106	
Frozen-for-cure, D. S.....	94	16		
Frozen-for-cure, S. P. and D. C.....	86	00	71	
Total bellies.....	97	78	70	

## HAMP

Cured, S.P. regular.....	100	87	5
Cured, S.P. skinned.....	89	86	63
Frozen-for-cure, regular.....	30	27	1
Frozen-for-cure, skinned.....	86	42	47
Total hams.....	89	67	45

## PICNICS

Cured, S. P.....	94	95	57
Frozen-for-cure .....	98	70	79
Total picnics .....	98	60	67
FAT BACKS, D.S. CURED.....	85	94	52

#### OTHER CURED & FROZEN

Cured, D. S.	98	87	11
Cured, S. P.	104	105	77
Frozen-for-cure, D. S.	103	100	—
Frozen-for-cure, S. P.	93	07	08
Total other	90	91	09
BARRELED PORK	100	83	18
TOT. D. S. CURED	100	87	11
TOT. S. P. & D. C. CURED	98	97	71
TOT. FROZ. FOR D.S. CURE	100	40	—
TOT. S. P. & D. C. FROZEN	87	61	61
TOTAL CURED AND FROZEN	—	—	—

**FRESH FROZEN**

Loins, shoulders, butts and spareribs .....	117	75	76
All other .....	110	55	126
Total .....	113	62	96
TOT. ALL PORK MEATS.....	97	75	96
RENDERED PORK FAT.....	113	108	*
LARD .....	87	57	58

\*Included with lard.

## CHICAGO PROVISION STOCKS

Stocks of lard held on June 30 totaled 63,415,650 lbs. compared with 73,070,288 lbs. two weeks earlier. The 9,654,638-lb. decline in lard stocks during the last two weeks of June brought the total out-of-storage movement for the month to 17,847,131 lbs. Lard stocks have been

declining since February 15 when 115,185,515 lbs. were reported in storage. Holdings of 95,592,552 lbs. on June 30, 1948, were 32,176,902 lbs. larger than the current figure.

Meat stocks declined 6,184,236 lbs. during June, dropping from 49,118,648 lbs. on May 31 to 42,934,412 lbs. on June 30. The June 30 figure compared with 72,740,749 lbs. held a year earlier. Pork meat stocks have been declining since February 28 when inventories totaled 69,380,046 lbs.

The Chicago lard and pork meat stocks on June 30, 1949, with comparisons, are shown in the following table:

	June 30, '49, lbs.	May 31, '49, lbs.	June 31, '48, lbs.
All barreled			
pork (brls.)	777	605	777
P. S. lard (a)	54,144,568	70,014,416	79,187,747
P. S. lard (b)	5,681,000	6,577,000	224,000
Dry rendered			
lard (a)	474,671	634,920	2,160,186
lard (b)	240,000	280,000	...
Other lard	2,875,411	3,756,445	14,029,819
TOTAL LARD	63,415,650	81,282,781	95,592,552
D. S. cl. bellies	184,200	139,200	855,000
D. S. cl. bellies			
(other)	5,606,873	5,523,384	11,478,960
TOTAL D. S.			
CL. BELLIES	5,791,073	5,662,584	12,333,960
D. S. rib bellies	...	1,245,128	2,677,224
D. S. fat backs	1,552,485	...	...
S. P. regular	736,635	1,279,900	728,759
hams	...	...	...
S. P. skinned	10,607,936	12,065,692	14,008,803
S. P. bellies	12,776,141	15,061,172	23,189,536
S. P. picnic	3,356,054	5,448,719	5,511,855
Boston shldrs.	8,114,088	7,426,353	14,290,612
Other cut meats	42,934,412	49,118,648	72,740,749
TOTAL ALL			
MEATS			
(a) Made since Oct. 1, 1948. (b) Made previous to Oct. 1, 1948.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

## VEGETABLE OILS PRODUCTION

April factory production of vegetable oils, in pounds (with corresponding March production in parentheses), included: Cottonseed, crude, 107,085,000 (153,918,000), refined, 119,975,000 (150,595,000); peanut, crude, 11,163,000 (6,321,000), refined, 10,291,000 (8,150,000); corn, crude, 17,534,000 (19,384,000), refined, 20,123,000 (17,895,000); soybean, crude, 156,088,000 (167,689,000), refined, 127,425,000 (137,081,000); coconut, crude, 25,762,000 (32,682,000), refined, 28,162,000 (21,522,000).

Factory consumption was: Cottonseed, crude, 130,808,000 (163,886,000), refined 124,750,000 (133,361,000); peanut, crude, 10,796,000 (8,733,000), refined, 8,912,000 (7,642,000); corn, crude, 21,720,000 (19,263,000); refined, 15,647,000 (13,581,000); soybean, crude, 140,404,000 (151,644,000), refined, 130,934,000 (130,314,000); coconut, crude, 46,903,000 (42,566,000), refined, 25,224,000 (22,533,000).

April 30 factory and warehouse stocks, compared with March 31, were as follows: Cottonseed, crude, 168,447,000 (184,758,000), refined, 236,197,000 (242,512,000); peanut, crude, 8,773,000 (8,503,000), refined, 6,248,000 (7,247,000); corn, crude, 8,782,000 (11,756,000), refined, 3,530,000 (4,286,000); soybean, crude, 105,365,000 (132,959,000), refined, 112,523,000 (123,562,000); coconut, crude, 47,880,000 (64,224,000), refined, 8,805,000 (7,893,000).

## CORN PLACED UNDER PRICE

### SUPPORT HITS RECORD HIGH

A record of 390,478,653 bu. of the 1948 corn crop was placed under government price support loans or purchase agreements through May 30, the U. S. Department of Agriculture has announced. Of this total, 304,537,362 bu. were protected by farm storage loans and 85,941,291 were under purchase agreements. The largest amount placed under price support previously was 302,000,000 bu. in 1939-40.


## 11-STATE CATTLE COOPERATIVE

The livestock departments and Farm Bureaus of 11 western states—Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington and Wyoming — have formed a cooperative marketing association to be known as the Western States Farm Bureau Livestock Cooperative Marketing Association. The organization will accumulate data on markets and stock movements for producers in the area.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended July 2:

	Week July 2	Previous week	Cor. wk. 1948
Cured meats, pounds	19,468,000	19,105,000	27,508,000
Fresh meats, pounds	27,943,000	33,258,000	29,884,000
Lard, pounds	10,243,000	12,807,000	4,216,000



# FRANKFURTER and BOLOGNA SEASONINGS


• There's a reason why more and more packers are standardizing on AFRAL frankfurter and bologna seasonings! It's the plus values you get in AFRAL Quality Products such as:

1. Positive Flavor
2. Uniform Quality
3. Custom Blended for your trade

Remember that taste tells and flavor sells so specify AFRAL for really satisfying results.

## AFRAL CORPORATION

1933 So. Halsted St. • Chicago 8, Ill.



Unappetizing!

**This can't happen to sausage in  
ARMOUR CASINGS!**

Armour Natural Casings give sausage that plump, well-filled look—before and after cooking. They come in a wide variety of uniform sizes and shapes to fit all of your needs.

**ARMOUR  
AND COMPANY**

Casings Division • Chicago 9, Illinois

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.C.I. prices)

	July 6, 1949	per lb.
<b>Native steers—</b>		
Choice, 600/800	43	
Good, 500/700	42½	43
Good, 700/900	40½	41½
Commercial, 500/700	38	39½
Utility, 400/up	37	39
Commercial cows, 500/800.33½	34	
Can. & Cut. cows, north.	29½	30
350/up	30	
Bologna bulls, 200 lb.	36	36½
600/up	36	36½

#### STEER BEEF CUTS

500/700-lb. Carcasses

	(L.C.I. prices)
<b>Chassis:</b>	
Hinds & ribs	51
Hindquarters	51
Rounds	51
Loins, trimmed	75
Loins & ribs (sets)	68
Sirloins	64
Forequarters	34
Backs	36
Chucks, square cut	37
Ribs	53
Briskets	30
<b>Good:</b>	
Hinds & ribs	50
Hindquarters	50
Rounds	47
Loins, trimmed	70
Loins & ribs (sets)	62
Sirloins	58
Forequarters	35
Backs	35
Chucks, square cut	37
Ribs	48
Briskets	30
Navel	14
Plates	23
Hind shanks	24
Fore shanks	29
Steer tenderloins, 5/7 lbs.	1.50
Cow tenderloins, 5/up	.93

#### BEEF PRODUCTS

(L.C.I. prices)

Tongues, selected, 3/up, fresh or froz.	34
Tongues, house run, fresh or froz.	26
Brains	22½
Hearts	58
Livers, selected	58
Livers, regular	53
Tripe, scalded	6¼
Tripe, cooked	6¼
Kidneys	19
Lips, scalded	8¼
Lips, unscalded	7
Lungs	6¼
Melts	6¼
Udders	4¾

#### BEEF HAM SETS

(L.C.I. prices)

Knuckles	47
Insides	48½
Outsides	46

#### FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	36
Veal breads, under 6 oz.	37
6 to 12 oz.	37
12 oz. up	38
Calf tongues	25
Lamb fries	85
Ox tails, under ¼ lb.	10
Over ¼ lb.	19

#### WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs., wrapped	54
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	58½
Hams, skinned, 16/18 lbs., wrapped	53½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	58
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	44
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	40
Bacon, No. 1 sliced, 1-lb. open-faced layers	48

#### CALF & VEAL—HIDE OFF

Carcasses

	(L.C.I. prices)
Choice, 80/130	37
Choice, 130/170	36
Good, 80/130	36
Good, 130/170	34
Commercial, 80/130	35
Commercial, 130/170	33
Utility, all weights	30

### CARCASS LAMBS

(L.C.I. prices)

Choice, 40/50	53
Good, 50/60	50
Commercial, all weights	44

### CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	21
Commercial, 70/down	19
Utility, all weights	18

### FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.	50½
Pork loins, regular, under 12 lbs.	47
Pork loins, boneless, 10/16 lbs.	50
Shoulders, skinned, bone in, under 16 lbs.	37
Picnics, 4/6 lbs.	25
Picnics, 6/8 lbs.	33½
Boston butts, 4/8 lbs.	39½
Boneless hams, c.t., 2/4	55½
Tenderloins	74
Neck bones	14
Livers	24½
Kidneys	11¼
Brains	17
Ears	8½
Snouts, lean in	9¼
Feet, front	6

### SAUSAGE MATERIALS—FRESH

(L.C.I. prices)

Pork trim., reg. 50%	18½
Pork trim., spec.	20
85% lean, spec.	20
Pork trim., ex. 95% lean	30
Pork cheek meat, trmd.	34
Pork tongues	18½
Bull meat, boneless	45
Bon' in cow meat, f.c., C. C. 39	40½
Cow checks, boneless	42½
Beef trimmings of trimmings	35½
Beef cheek & head meat, trmd.	31
Shank meat	45
Veal trimmings, bon' in	42

### SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)	
<b>Beef casings:</b>	
Domestic rounds, 1½ to 1½ in., 180 pack	40
Domestic rounds, over 1½ in., 140 pack	60
Export rounds, wide, over 1½ in.	90
Export rounds, medium, 1½ to 1½ in.	60
Export rounds, narrow, No. 1, under	1.00
No. 1 weasands, 34 in. up to 12	14
No. 1 weasands, 22 in. up to 11	11
No. 2 weasands	6
Middles, sewing, 1½ in.	1.15
Middles, select, wide, 2½ in. & up	1.15
Middles, select, extra, 2½ in. & up	1.15
Middles, select, extra, 2½ in. & up	1.15
Beef bungs, export No. 1	18
Beef bungs, domestic	13
Dried or salted bladders, per piece:	
12-15 in. wide, flat	18
10-12 in. wide, flat	10
8-10 in. wide, flat	6
<b>Pork casings:</b>	
Extra narrow, 29 mm. & dn.	3.10
Narrow, mediums, 29/32 mm.	2.95
Medium, 32/35 mm.	1.75
Spe. medium, 35/38 mm.	1.30
Wide, 38/43 mm.	1.25
Export bungs, 34 in. cut	31
Large prime bungs, 34 in. cut	19
Medium prime bungs, 34 in. cut	14
Small prime bungs	11½
Middles, per set, cap off	40

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	83
Thuringer	48
Farmer	69
Meatloaf	69
B. C. Salami	70
B. C. Salami, new con.	48
Genoa style salami, ch.	70
Pepperoni	45
Mortadella, new condition	72
Capicola (cooked)	74
Italian style hams	74

### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings	40
Pork sausage, bulk	85
Frankfurters, sheep casings	47
Frankfurters, hog casings	48
Frankfurters, skinless	48
Bologna	38½
Bologna, artificial casings	38½
Smoked liver, hog bungs	43
New Eng. lunch specialty	50
Mixed luncheon spec., ch.	46
Tongue and blood	39
Blood sausage	39
Souse	39
Polish sausage, fresh	44
Polish sausage, smoked	44

### CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.80
Salt peter, n. ton, f.o.b. N. Y.	11.00
Dbt. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	8.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	Per ton
Granulated	\$19.52
Medium	35.82
Rock, bulk, 40 ton cars, Detroit	10.74
Sugar	
Raw, 90 basis, f.o.b. New Orleans	5.85
Standard gran., f.o.b. refiners (2%)	7.85
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt. in paper bags, Chicago	7.00

### SEEDS AND HERBS

(L.C.I. prices)

	Whole for Sacs.	Ground
Caraway Seed	23½	27½
Cominos seed	33	39
Mustard sd., fcy.	22	..
Yel. American	19	..
Marjoram, Chilean	20	30
Oregano	22	26
Coriander, Morocco	13	15½
Natural No. 1	45	50
Marjoram, French	45	50
Sage Dalmation	30	35
No. 1	30	35

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	29	33
Realized	31	35
Chili powder	..	37
Chili pepper	..	30/39
Cloves, Zanzibar	34	38
Ginger, Jam., unbl.	44½	48
Ginger, African	44	48
Cochin	..	..
Mace, fcy. Banda	..	1.22
East Indies	..	1.17
Mustard, flour, fcy.	..	30
No. 1	..	26
West India Nutmeg	..	51
Paprika, Spanish	..	48/64
Pepper, Cayenne	..	35
Red No. 1	..	35
Pepper, black	1.14	1.88
Packers	1.14	1.29
Pepper, white	1.65	1.75
Pepper, Black	..	..
Metabar	1.14	1.20
Black Lampung	1.14	1.20

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 5	San Francisco July 5	No. Portland July 5
<b>FRESH BEEF: (Carcass)</b>			
<b>STEER:</b>			
Good:			
400-500 lbs.	\$4.00@44.00	\$	\$43.00@44.00
500-600 lbs.	43.00@44.00		43.00@44.00
Commercial:			
400-600 lbs.	40.00@42.00		39.00@43.00
Utility:			
400-600 lbs.	35.00@37.00		35.00@36.00
<b>COW:</b>			
Commercial, all wts.	34.00@35.00		37.00@38.00
Cutter, all wts.	29.00@30.00		27.00@29.00
<b>FRESH VEAL AND CALF: (Skin-Off)</b>			
Choice:			
80-130 lbs.	42.00@44.00		42.00@44.00
Good:			
80-130 lbs.	42.00@44.00		42.00@44.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>			
<b>SPRING LAMB:</b>			
Choice:			
40-50 lbs.	54.00@56.00		48.00@50.00
50-60 lbs.	54.00@56.00		47.00@50.00
Good:			
40-50 lbs.	54.00@56.00		48.00@50.00
50-60 lbs.	54.00@56.00		47.00@50.00
Commercial, all wts.	51.00@54.00		45.00@48.00
Utility, all wts.	48.00@50.00		40.00@42.00
<b>MUTTON (EWE):</b>			
Good, 75 lbs. dn.	21.00@23.00		19.00@21.00
Commercial, 75 lbs. dn.	21.00@23.00		17.00@19.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
80-120 lbs.	33.50@34.00		31.00@32.00
120-137 lbs.	33.50@34.00		31.00@32.00
<b>FRESH PORK CUTS NO. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	56.00@57.00		56.00@59.00
10-12 lbs.	56.00@57.00		56.00@59.00
12-16 lbs.	55.00@57.00		54.00@55.00
<b>PICNICS:</b>			
4-8 lbs.	..		..
<b>PORK CUTS NO. 1:</b>			
<b>HAM, Skinned:</b>			
12-16 lbs.	56.00@59.00	(Smoked)	(Smoked)
16-20 lbs.	56.00@59.00		
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	43.00@47.00		58.00@54.00
8-10 lbs.	41.00@46.00		48.00@52.00
10-12 lbs.	41.00@46.00		48.00@52.00
<b>LARD, Refined:</b>			
Tierces	14.50@15.50		14.75@15.25
50 lb. cartons & cans	14.50@15.50		15.50@16.50
1 lb. cartons	15.50@16.50		..

RI Telephone 6-6435  
6-1706 6-5329

Teletype  
Ph 629

FOR PHILADELPHIA REPRESENTATION

contact

**ROMM & GREISLER**

packinghouse brokers

403 Widener Building, Juniper & Chestnut Sts.

Philadelphia 7, Pa.



STAINLESS STEEL  
STEAM JACKETED



ALL PARTS  
QUICKLY  
REMOVABLE  
FOR EASY  
CLEANING

FOR  
sanitary  
mixing

MODEL RA  
AGITATOR  
KETTLE

The GROEN Model RA Agitator Kettle COMPLIES WITH THE MOST RIGID HEALTH DEPT. REQUIREMENTS. Exclusive GROEN detachable shaft coupling permits all agitator parts to be removed in a few seconds for thorough, SANITARY cleaning... and as instantly replaced. Yet parts or coupling cannot disengage in operation. Mixing is highly efficient. Large revolving scraper blades produce continual movement of contents away from heated wall and against baffle. Smaller blades at bottom prevent settling of unmixed portions. Bracket at top for thermometer into mixture. Details about this and our heavier-duty Model TA are given in Bulletin AK. Write for it. GROEN MFG. CO., 4551 W. Armitage Ave., Chicago 39, Ill.

INTERIOR VIEW  
WITH AGITATOR  
PARTS IN PLACE

WE ALSO BUILD:  
Tanks - Cells  
Vacuum Kettles  
Revolving Pans  
Laboratory Units  
Special Equipment



**GROEN**

half a century of fine kettles

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, JULY 7, 1949

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	48n	48n
10-12	48n	48n
12-14	48n	48n
14-16	48n	48n

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	48n	48n
18-20	47n	47n
20-22	43n	43n

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	50½	50½n
12-14	50½	50½n
14-16	50½	50½n
16-18	50½	50½n
18-20	49½ @50	49½n
20-22	45½	45½n
22-24	41½	41½n
24-26	34 @84½	34n
25-30	30 @80½	30n
25-up, No. 2's	28	...

#### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	14n	14n
Clear plates	9½n	9½n
Square jowls	14½ @14½	14½ @11n
Jowl butts	10½	11

#### PICNICS

	Fresh or Frozen	S.P.
4-6	34	34n
4-8 Range	33	33n
6-8	32½ @33	32½n
8-10	36	36n
10-12	24½	24½n
12-14	23½	23½n
8-up, No. 2's	23½	...

#### BELLIES

	Fresh or Frozen	Cured
6-8	31	32½
8-10	31	32½
10-12	30½	31½
12-14	29½ @30	30½ @31
14-16	28½ @28½	29½
16-18	25½ @25½	27½
18-20	24½ @24½	26

#### D.S. BELLIES

	Clear
18-20	22½n
20-22	22½ @22½
22-24	20½ @20½
24-26	18
26-28	16½ @16½
28-30	15½

#### FAT BACKS

	Green or Frozen	Cured
6-8	9½	10½
8-10	9½	10½
10-12	9½	10½
12-14	9½	10½
14-16	9½	10½
16-18	9½	11½
18-20	9½	11½
20-22	9½	11½

### LARD FUTURES PRICES

MONDAY, JULY 4, 1949

Independence Day—Market Closed.

TUESDAY, JULY 5, 1949

	Open	High	Low	Close
July	10.50	10.65	10.50	10.62½
Sept.	10.65	10.72½	10.55	10.70
Oct.	10.57½	10.67½	10.45	10.65
Nov.	10.15	10.25	10.05	10.15
Dec.	10.30	10.30	10.00	10.25

Sales: 7,090,000 lbs.  
Open interest at close Fri., July 1st: July 346, Sept. 875, Oct. 246, Nov. 127 and Dec. 201 lots.

WEDNESDAY, JULY 6, 1949

	Open	High	Low	Close
July	10.52½	10.67½	10.52½	10.55b
Sept.	10.67½	10.77½	10.62½	10.65
Oct.	10.65	10.75	10.60	10.60
Nov.	10.25	10.27½	10.10	10.10a
Dec.	10.25	10.35	10.17½	10.17½a

Sales: 5,880,000 lbs.  
Open interest at close Sat., July 2nd: July 290, Sept. 879, Oct. 251, Nov. 129, Dec. 206; at close Tues., July 5th: July 258, Sept. 888, Oct. 248, Nov. 132 and Dec. 204 lots.

THURSDAY, JULY 7, 1949

	Open	High	Low	Close
July	10.45	10.50	10.32½	10.32½
Sept.	10.52½	10.57½	10.40	10.42½
Oct.	10.45	10.50	10.27½	10.35
Nov.	10.10	10.10	9.87½	9.92½b
Dec.	10.15	10.15	10.02½	10.10a

Sales: 9,720,000 lbs.  
Open interest at close Wed., July 6th: July 247, Sept. 904, Oct. 245, Nov. 132 and Dec. 206 lots.

FRIDAY, JULY 8, 1949

	Open	High	Low	Close
July	10.15	10.27½	10.15	10.20
Sept.	10.27½	10.37½	10.25	10.30
Oct.	10.22½	10.32½	10.22½	10.25b
Nov.	9.80	9.90	9.80	9.82½b
Dec.	10.00	10.05	9.97½	10.02½

Sales: About 5,000,000 lbs.  
Open interest at close Thurs., July 7th: July 228, Sept. 928, Oct. 251, Nov. 135 and Dec. 209 lots.

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
July 2	10.87½n	10.00n	9.00n
July 4—Holiday—No Market.			
July 5	10.87½n	10.00n	9.00n
July 6	10.87½n	10.00n	9.00n
July 7	10.87½n	9.87½n	8.87½n
July 8	10.75a	9.62½a	8.62½n

Watch the Classified Advertisements page for bargains in equipment.

### EDIBLE OIL SHIPMENTS

Total shortening and edible oil shipments in the month of May 1949 were 246,072,000 lbs., compared with 257,492,000 lbs. in April and 249,071,000 lbs. in March, according to a recent report of the Institute of Shortening and Edible Oils, Inc. Shortening accounted for 45.3 per cent of the total May shipments; edible oil, 50.3 per cent; shipments to government agencies, 1.4 per cent and shipments for commercial export, 3.0 per cent.

### MAY POULTRY CANNING

During May, 11,240,000 lbs. of poultry were canned or used in canning, the Bureau of Agricultural Economics has reported. This amount compares with 12,609,000 lbs. in May 1948, and brings the January-May 1949 cumulative total to 50,110,000 lbs. against 60,120,000 lbs. in the same months last year.

### PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chgo.	\$12.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.00
Kettle rend, tierces, f.o.b. Chgo.	13.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	13.75
Neutral, tierces, f.o.b. Chicago	12.62½
Standard Shortening, *N. & S. 18.00	
Hydrogenated Shortening N. & S.	19.50

\*Del'd.



# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.C.I. prices)

July 6, 1949  
per lb.  
City

Choice, 600/800	44½ @ 49
Good, 600/800	43 @ 47
Commercial, 500/up	32 @ 38½
Canner & cutter, 350/up	32 @ 38½
Bologna bulls, 600/up	38 @ 39

### BEEF CUTS

(L.C.I. prices)

Choice:	
Hinds & ribs	53 @ 57
Rounds, N. Y. flank off	51 @ 53
Hips, full, untrimmed	57 @ 59
Top sirloins	60 @ 63
Short loins, untrimmed	68 @ 72
Chucks, non-kosher	39 @ 40
Ribs, 30/40 lbs.	56 @ 60
Good:	
Hinds & ribs	51 @ 55
Rounds, N. Y. flank off	50 @ 52
Hips, full, untrimmed	57 @ 59
Top sirloins	60 @ 63
Short loins, untrimmed	64 @ 67
Chucks, non-kosher	38 @ 39
Ribs, 30/40 lbs.	52 @ 56
Briskets	33 @ 35
Flanks	14 @ 16

### FRESH PORK CUTS

(L.C.I. prices)

Western

Hams, regular, 14/down	49½
Hams, skinned, 14/down	51½ @ 52
Picnics, 4/8 lbs.	35
Belies, sq. cut, seedless,	
8/12 lbs.	32½ @ 33
Pork loins, 12 down	48 @ 51
Boston butts, 4/8 lbs.	40½ @ 43
Spareribs, 3/down	42 @ 43
Pork trim., regular	19½ @ 20½
Pork trim., ex. lean, 95%	51 @ 52

City

Hams, regular, 14/down	50 @ 52
Hams, skinned, 14/down	52 @ 53
Shoulders, N. Y., 12/down	38 @ 41
Picnics, 4/8 lbs.	37 @ 39
Boston butts, 4/8 lbs.	42 @ 45
Pork loins, 12 down	48 @ 52
Spareribs, 3/down	43 @ 45
Pork trim., regular	19 @ 21

### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	85
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	78
Lamb fries	55
Oxtails, under ½ lb.	16
Oxtails, over ½ lb.	30

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JULY 6, 1949

All quotations in dollars per cwt.

### BEEF:

#### STEER:

##### Choice:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$44.00-45.00
700-800 lbs.	43.00-44.00

##### Good:

350-500 lbs.	None
500-600 lbs.	43.00-44.00
600-700 lbs.	42.50-44.00
700-800 lbs.	42.00-43.00

##### Commercial:

350-600 lbs.	39.00-42.00
600-700 lbs.	39.00-41.00
Utility, all wts.	None

##### COW:

Commercial, all wts.	32.00-35.00
Utility, all wts.	32.00-34.00
Canner, all wts.	None

### VEAL AND CALF:

#### SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	39.00-42.00
130-170 lbs.	37.00-39.00
Good:	
50-80 lbs.	36.00-39.00
80-130 lbs.	36.00-39.00
130-170 lbs.	35.00-37.00

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	31½ @ 32½
137 to 153 lbs.	31½ @ 32½
154 to 171 lbs.	31½ @ 32½
172 to 188 lbs.	31½ @ 32½

## SPRING LAMBS

(L.C.I. prices)

Choice lambs	57 @ 63
Good lambs	56 @ 61½
Legs, gd. & ch.	65 @ 68
Hindsaddles, gd. & ch.	65 @ 70
Loins, gd. & ch.	74 @ 80

## MUTTON

(L.C.I. prices)

Good, under 70 lbs.	19½ @ 23
Comm., under 70 lbs.	18 @ 21

## VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass	37 @ 42
Good carcass	35 @ 39
Commercial carcass	32 @ 36
Utility	30 @ 32

## BUTCHERS' FAT

(L.C.I. prices)

Shop fat	1½
Breast fat	2
Edible suet	2
Inedible suet	2

## LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during May 1949 bought at stockyards and direct were reported by the USDA as follows:

	May 1949	Apr. 1949	May 1948
	Per- cent	Per- cent	Per- cent
Cattle—			
Stockyards	77.0	77.4	72.8
Other	23.0	22.6	27.2
Calves—			
Stockyards	56.3	57.3	62.9
Other	43.7	42.7	37.1
Hogs—			
Stockyards	40.4	40.5	46.0
Other	59.6	59.5	54.0
Sheep and lambs—			
Stockyards	57.3	54.3	65.5
Other	42.7	45.7	34.5

### Commercial:

50-80 lbs.	32.00-35.00
80-130 lbs.	32.00-36.00
130-170 lbs.	33.00-35.00
Utility, all wts.	30.00-32.00

### LAMB AND MUTTON:

#### SPRING LAMB:

##### Choice:

30-40 lbs.	58.00-60.00
40-45 lbs.	58.00-60.00
45-50 lbs.	59.00-61.00
50-60 lbs.	None

##### Good:

30-40 lbs.	54.00-56.00
40-45 lbs.	56.00-58.00
45-50 lbs.	58.00-60.00
50-60 lbs.	None
Commercial, all wts.	50.00-55.00
Utility, all wts.	None

##### MUTTON (EWE): 70 lbs. down:

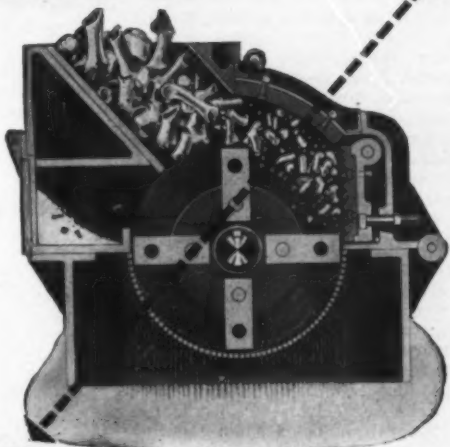
Good	19.00-23.00
Commercial	18.00-21.00
Utility	None

### FRESH PORK CUTS: Loins No. 1:

(BLADELESS INCL.)

8-10 lbs.	47.00-49.00
10-12 lbs.	47.00-49.00
12-16 lbs.	43.00-45.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	38.00-41.00

# High Grease Content Material Ground *Easily* with



## WILLIAMS HEAVY-DUTY HAMMERMILLS

Hundreds have found the Williams heavy-duty hammermills superior for grinding meat scrap, cracklings, tankage and similar products. Grinds high grease content with less power ... keeps material cooler! These are the features which insure Williams better performance!

### FOUR-FOLD HAMMER WEAR

All hammers have four wearing corners which can be turned to material one after another to give four-fold wear.

### ADJUSTABLE GRINDING PLATE

Can be moved toward hammers to preserve original close contact of hammers to compensate for wear on grinding parts.

### LARGE HOPPER OPENING

Prevents bridging in the hopper when feeding expeller cake or broken cake cracklings.

### HINGED COVER

Provides easy access to the entire interior.

### METAL TRAP

Provides outlet for tramp iron and minimizes damage to hammers and screens.

"A SIZE FOR EVERY JOB"

WILLIAMS PATENT CRUSHER & PULVERIZER CO.  
2708 N. 9th St. ST. LOUIS 8, MO.

### WILLIAMS ALSO MAKES

Vibrating screens, crushers for bones, carcasses, and entrails; complete packaged by-product grinding plants.



# Williams

CRUSHERS • GRINDERS • SHREDDERS

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Thursday, July 7, 1949.

The tallow and grease market continued in a weak position this week. Trading was light and reportedly spasmodic. Buying interest lagged generally. Large soapers were mostly in the background. Some product was sold in their direction, however in very limited quantities. The situation was further unsettled by midweek, when large soapers again lowered their ideas on the dark materials. Trading was reported at the declines. Offerings were light and mostly scattered. Sellers were reluctant to release product at current bid levels.

A few sales came to light early this week at quoted levels, however bid prices were apparently lowered following each day's transactions. Tuesday's sales involved a tank of yellow grease at 4c, delivered Chicago. A few tanks each of prime tallow sold at 5½c, and special tallow at 4¾c, delivered consuming points. Several tanks of choice white grease sold at 5½c and 5¾c, delivered Chicago. A couple tanks of fancy tallow sold at 5½c, prime at 5¾c, special at 4¾c, and choice white grease at 5½c, all delivered consuming points. Special tallow moved Wednesday at 4¾c, and tank of choice white grease at 5½c, delivered mid-east, equal to 5c, Chicago. Yellow grease later sold at 3¾c in a small way, delivered consuming points. Prime tallow also sold at 5½c, special at 4¾c, and choice white grease at 5c, delivered Chicago. Yellow grease sold Thursday at 3¾c, special tallow at 4¾c, and prime at 5½c, with bids at 5c. Later sales on yellow grease were made at 3¾c. The weekend market was dull.

**TALLOW:** Declines were registered on all grades, from ¼ to ½c. Edible tallow was quoted Thursday at 6c, in carlots, delivered consuming plants; fancy at 5½c nominal; choice, 5¾c nominal; prime, 5@5½c nominal; spe-

## EASTERN FERTILIZER MARKET

New York, July 7, 1949

The demand was very heavy the past week for dry rendered tankage and sales were made at \$2.65, f.o.b. New York. No offerings of wet rendered tankage or blood were noted, although the demand was very good.

It was reported that some South American dry rendered tankage had been sold at \$2.65 per unit, c.i.f. U. S. ports.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 16% per unit of ammonia	8.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.75
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	51.00
in 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.25

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

Dry Rendered Tankage	
40/50% protein, unground, per unit of protein	\$2.65

cial, 4¾c; No. 1, 4@4¾c nominal; No. 3, 3¾c nominal, and No. 2 at 3¾c nominal.

**GREASES:** Further weakness was displayed this week, with all grades ¼ to ¾c lower. Choice white grease was quoted at 5c nominal; A-white, 4¾c nominal; B-white, 4¾c nominal; yellow, 3¾c, house, 3¾c nominal; brown, 3c nominal, and brown 25 f.f.a. at 3¾c nominal.

**GREASE OILS:** A steady market was reported this week. Inquiries and sales were noticeably better at current quota-

## BY-PRODUCTS MARKETS

(Chicago, Thursday, July 7, 1949.)

### Blood

	Unit
Unground, per unit of ammonia	**\$8.50@9.00

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	**\$11.25@11.50
High test	**\$11.00@11.25
Liquid stick tank cars	9.00

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$135.00
55% meat scraps, bulk	\$148.50
50% feeding tankage, with bone, bulk	\$108.50
60% digester tankage, bulk	\$130.00
80% blood meal, bagged	\$150.00
65% BPL special stemmed bone meal, bagged	85.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	\$7.50@40.00
Hoof meal, per unit ammonia	\$7.00

### Dry Rendered Tankage

	Per unit
Cake	Protein
Expeller	**\$2.65@2.75
	**\$2.65@2.75

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50@2.00
Hide trimmings (green, salted)	1.00
Sinews and pizzles (green, salted)	1.00
	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	4@4½

### Animal Hair

Winter coll dried, per ton	\$100.00
Summer coll dried, per ton	\$55.00@57.50
Cattle switches	4½@5
Winter processed, gray, lb.	13
Summer processed, gray, lb.	7@8

\*\*Quoted f.o.b. basis.

\*Quoted Delivered basis.

tions. Thursday's quoted price on No. 1 lard oil was 10c basis drums, l.c.l., f.o.b. Chicago; prime burning oil was 12½c, and acidless tallow 10c, all unchanged from last week.

**NEATSFOOT OILS:** Stimulated demands and sales influenced a strong market this week. Export and domestic trading was increased, which resulted in production in arrears of sales. Pure neatsfoot oil was quoted Thursday at 20c, packaged in drums, l.c.l., f.o.b. Chicago; 20-deg. neatsfoot oil was quoted 26c, and 15-deg. at 27c, all 2c higher.

SHIPPERS  
OF  
MIXED CARS  
OF  
PORK, BEEF  
AND  
PROVISIONS

**KREY Tenderated Hams**

THE HAM WITH A  
REPUTATION FOR  
SATISFACTION  
AND PROFIT!



**KREY PACKING COMPANY**

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

Eastern Representatives

H. D. AMISS  
600 F St. N. W.  
Washington, D. C.

ROY WALDECK  
443 Broad  
Newark, N. J.

A. I. HOLBROOK  
74 Waver  
Buffalo,  
N. Y.

M. WEINSTEIN  
& CO.  
122 N. Delaware  
Philadelphia, Pa.

## VEGETABLE OILS

Thursday, July 7, 1949.

The crude vegetable oil market registered a steady to slightly firmer tone early this week. Trading, however, was on the slow side as buyers were reluctant to advance their price ideas. The government was allegedly in the market, but to what extent could not be ascertained. Some trading was reported later at firmer prices in a limited way on several descriptions. Others were dull, holding about steady. Most sales negotiated were for spot and July delivery.

**SOYBEAN OIL:** A firmer tone was in evidence, apparently influenced by government interest and procurement. Product for July shipment moved at 9½¢, and later the August position sold at the same figure. Interest for forward

positions was absent. Buyers were bidding for July at 9½¢, with sellers holding out for ¼¢ higher. September oil was quoted at 9¢, and sold that basis. The closing quotation Thursday was reported at 9½¢ paid, about ¼¢ higher than previously quoted.

**CORN OIL:** Light trading was reported. The market continued in a tight position. Spot product was offered at 11¢, with bids at 10½¢ in the market. Midweek trading was reported at 11¢ for spot. Straight July was quoted in some quarters at 11¢. Rumors came to light about weekend of 11½¢ having been paid, f.o.b. mid-west mill. Thursday's quoted price was 11¢ paid, up ¼¢ from last week.

**COCONUT OIL:** The market displayed some weakness this week. Spot oil was reportedly available at 14½¢ and 15¢. It was felt in some quarters that product could be uncovered at 14½¢, however no sales were reported this basis. The copra market also was easier. The quoted price Thursday was 14½¢ @ 15¢ nominal, down ¼¢ to ½¢ from last week.

**PEANUT OIL:** The market developed a firm tone this week, following sales reported at 12½¢ and 12½¢. Supplies tightened up later, resulting in a dull and nominal position. Thursday's quotation for spot product was reported at 12½¢ @ 13¢ nominal, representing an increase over last week of 1½¢.

**COTTONSEED OIL:** The crude cottonseed oil market was reportedly

steady to a shade firmer. Trading was light, with only a few small lot sales reported. Light trading was negotiated in the Southeast at 10½¢, after sellers bids of 10½¢ were declined. Valley was quoted early at 10½¢ nominal. New crop Texas was believed to be obtainable at ½¢ to ¾¢ below the current crop, according to trade reports. Thursday's quoted price on Valley and Southeast was 10½¢ nominal, and Texas at 9¢ @ 10¢, or ¼¢ below the quotation of last week.

The N. Y. futures market quotations for the three day period were:

**MONDAY, JULY 4, 1949**  
No session N. Y. Exchange  
(4th of July holiday)

**TUESDAY, JULY 5, 1949**

	Open	High	Low	Close	Pr. cl.
July .....	*12.35	12.80	12.50	*12.75	12.50
Sept. ....	*11.20	11.47	11.20	*11.37	11.24
Oct. ....	*10.90	11.12	11.05	*11.07	10.97
Dec. ....	*10.85	11.08	11.00	*11.01	10.92
Jan. ....	*10.85	11.04	11.04	*11.01	10.92
Mar. ....	*10.85	11.04	11.04	*11.01	10.95
May .....	*10.85	11.04	11.04	*11.01	10.92

Total sales: 117 contracts.

**WEDNESDAY, JULY 6, 1949**

	Open	High	Low	Close	Pr. cl.
July .....	12.61	12.70	12.45	*12.50	12.75
Sept. ....	11.35	11.47	11.35	11.42	11.37
Oct. ....	11.04	11.17	11.04	*11.09	11.07
Dec. ....	11.00	11.12	10.97	11.10	11.01
Jan. ....	*10.95	11.00	11.00	*11.00	11.01
Mar. ....	*10.90	11.00	11.00	*11.05	11.01
May .....	*10.90	11.00	11.00	*11.05	11.01

Total sales: 121 contracts.

**THURSDAY, JULY 7, 1949**

	Open	High	Low	Close	Pr. cl.
July .....	*12.25	12.35	11.98	*11.98	12.50
Sept. ....	11.35	11.35	11.16	*11.20	11.42
Oct. ....	*11.00	11.10	10.90	11.00	11.00
Dec. ....	*10.95	11.10	10.90	11.00	11.10
Jan. ....	*11.01	11.10	11.00	*11.05	11.00
Mar. ....	*10.90	11.10	11.00	*10.98	11.05
May .....	*10.90	11.10	11.00	*10.98	11.05

Total sales: 165 contracts.

\*Bid.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	10½¢
Southeast .....	10½¢
Texas .....	9½¢ @ 10¢
Soybean oil, in tanks, f.o.b. mills	
Midwest .....	9¼¢
Corn oil, in tanks, f.o.b. mills	11½¢
Coconut oil, Pacific Coast .....	14½¢ @ 15¢
Peanut oil, f.o.b. Southern points .....	12½¢ @ 13¢
Cottonseed foots	
Midwest and West Coast .....	2
East .....	2

## OLEOMARGARINE

Prices f.o.b. Chicago.

White domestic, vegetable .....	25
White animal fat .....	25
Milk churned pastry .....	25
Water churned pastry .....	24



## FASTER HANDLING IN SHIPPING ROOMS... with the HANDIBELT

There's no problem to fast handling in confined spaces if you use the Handibelt portable conveyor—save lifting—carry—users report 8 to 10 men hours saved and volume of items handled more than doubled. Easily wheeled about by one person. Handles boxes, bags or cartons weighing up to 135 pounds. Can be used inclined, declined or horizontal. Belt is free of side rails and reversible in movement. Operates from ordinary lighting circuit. Available in two models: No. 11 piles up to 7 ft. 6 inches; No. 16 piles up to 10 ft. 6 inches.

Get complete information—write for Handibelt Bulletin HP-79

## STANDARD CONVEYOR COMPANY

General Offices: North St. Paul 9, Minn.  
Sales & Service in principal cities

**Standard**  
GRAVITY & POWER  
CONVEYORS



## This can't happen to sausage in ARMOUR CASINGS!

Your sausage won't resist smoking because Armour Natural Casings have that even porosity that insures maximum smoke penetration—gives your sausage that good-tasting smoke flavor. And, their wide variety of uniform sizes and shapes will fit all of your needs.

**ARMOUR**  
AND COMPANY

Casings Division • Chicago 9, Illinois



# HIDES AND SKINS

Light trading due to holiday week—steady to firm market on several descriptions—native steers steady—butt brands and Colorados sold  $\frac{1}{2}$ c up—native cows move at mixed prices—bulls firm—calf and kipskins weak.

## Chicago

**PACKER HIDES:** Curtailed slaughter influenced by the short holiday week resulted in light and scattered trading in the packer hide market. Mixed prices prevailed in some descriptions, while others were steady to a shade firmer. Some trading involved back salted hides which were discounted and sold at lower levels. Native steers sold at about steady prices. Offerings on heavy steer hides were light. Demand for this description continued meager. Other heavy hides were dull. Little activity was registered in the N. Y. Hide Futures Market despite a stronger tone early this week. Tanners were reluctant to pay asking prices, and packers were cautious in their offerings.

Trading in general was of moderate dimensions all week. A total of approximately 75,000 hides were reported sold, of which about 17,000 were sold last Friday.

Activity in native steers was light,

involving a total of less than 10,000 reported. Early this week, one packer sold 1,500 all light native steers, June takeoff, at 22c, Chicago basis. Another packer sold three lots of mixed light and heavy native steers, totaling 6,500, from several shipping points, heavy weights at  $18\frac{1}{2}$ c, and the light weights at 22c, Chicago basis. Late last week one packer sold a small package of 500 June heavy native steers at  $18\frac{1}{2}$ c, Chicago basis. About midweek same packer sold 1,200 of the same description at  $18\frac{1}{2}$ c, f.o.b. St. Paul, equal to  $18\frac{1}{2}$ c, Chicago.

Branded steers moved in a fair way this week, but heavy weights continued to lag. Last Friday one packer sold 2,600 back salted branded steers, April-May at  $15\frac{1}{2}$ c, and June at 16c, f.o.b. Des Moines. Early this week another packer sold one lot of 700 June butt brands at 17c, Chicago. Later another packer sold a lot of back salted butt brands, April-May takeoff, at  $16\frac{1}{2}$ c, and June at 17c, Chicago basis. About midweek another sale involved 1,500 butt brands, June salting and largely Kosher takeoff, at  $16\frac{1}{2}$ c, Chicago basis. Later another packer sold a package of 625 butt brands, July takeoff, at  $17\frac{1}{2}$ c, basis Chicago. One local packer sold 1,200 Colorados, July salting, at 17c, Chicago basis. An outside packer sold 1,250 Colo-

rados, June takeoff, at  $16\frac{1}{2}$ c, basis Chicago. Last Friday one packer sold 1,000 heavy Texas steers, June takeoff, at 17c, and a few May included at  $16\frac{1}{2}$ c, Chicago basis. This week another lot of 1,200 heavy Texas sold at 17c, July takeoff, Chicago basis.

Trading in the native cow hide market was comparatively light, and again heavy hides were in poor demand. Early this week one packer sold 1,200 Albert Lea heavy native cows, May-June takeoff, at 21c, Chicago basis. A second packer sold 1,000 Milwaukee heavy native cows at the same price. A third packer sold 1,200 of the same description, origin St. Louis, June-July salting, at 22c, Chicago basis. Another lot of 1,300 Sioux Falls heavy native cows sold at 21c, and from another quarter, river origin, 1,800 of the same sold at 20c, basis Chicago.

Late last week one packer sold approximately 10,000 back salted Chicago light native cows, March-April, at 20c, and May takeoff at 21c. Early this week another sale involved 1,000 Kansas City light native cows, July takeoff, at  $23\frac{1}{2}$ c, basis Chicago. Later another sale involved 1,000 Chicago light native cows, June takeoff, at 22c, Chicago basis. Another lot of 2,000 of the same, June-July salting, moved at identical conditions. Another packer sold 2,000 of the identical selection at  $21\frac{1}{2}$ c, f.o.b. Milwaukee. Trading in branded cows was light. One packer sold 2,600 June branded cows at  $20\frac{1}{2}$ c, basis Chicago. Another sale involved 4,200 branded cows on the basis of  $19\frac{1}{2}$ c, f.o.b. Fort Worth, equal to  $20\frac{1}{2}$ c, Chicago.

Activity in the packer bull market was relatively light, and at mixed prices. Late last week one packer sold 1,500 native bulls at  $15\frac{1}{2}$ c, and brands at  $14\frac{1}{2}$ c, Chicago basis, reflecting a  $\frac{1}{2}$ c lower price. Another sale of 800 native bulls were sold on the same basis. Early this week one sale was reported involving 1,000 native bulls at 16c, and brands at 15c, up  $\frac{1}{2}$ c, about steady with last week's quoted prices.

**OUTSIDE SMALL PACKERS:** The market displayed no material change in activity and tone this week. Trading continued on the light side, and tanners registered little interest according to trade reports. Hides of 40/50 lb. weights were reportedly quoted at 18@19c; however, in some quarters it was felt this was on the high side. Selected 52/55 lb. weights were quoted at 16c, and 55/60 lb. weights, one cent less. Medium weight hides of 42/46 lb. weights, selected, were reportedly offered at 19c, and unsold in one quarter. Light weight hides were also reported offered at 21c, and unsold. Car of good plump hides, selected and trimmed, 30/60 lb. weights, average 42 lbs., was reported to have sold at 20c. All weight native steers and cows are quoted nominally at  $17\frac{1}{2}$ @19c.

Country hides were again in a dull position, and no trading was reported in any quarter. A weaker market was in evidence.

**PACIFIC COAST:** Activity was again revived on the west coast. Trad-



**Creators.....**



612-614 West Lake Street  
CHICAGO 6, ILLINOIS

Manufacturers of fine seasonings and specialties for the Meat Packing Industry.

**TUFEDGE**

For Quality Shrouds—Buy the Original

**Tufedge**

BEEF CLOTHING

Reg. U. S. Pat. Off.

LOOK FOR THE BLUE STRIPE

**SUPERIOR TO ANY SHROUDS**

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

**THE CLEVELAND COTTON PRODUCTS CO.**

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS, ELCO LTD., TORONTO



ing was reported at about steady prices. No large packer sales came to light. A total of 16,000 small packer hides were moved on the basis of 14c for steers, and 16½c for cows, flat, f.o.b. various shipping points.

**CALF AND KIPSKINS:** Trading in the calfskin market was at an absolute standstill this week. According to reports, tanners expressed no buying interest, despite the fact that packers submitted offerings in several directions at substantially lower prices. Last week reports were in the market that offerings were submitted as low as 50c on natives, new trim, but no buying interest could be stimulated. Last Friday one packer offered and sold 4,000 river mixed light and heavy calfskins at 40½c, a new recent low. Northern heavy native calfskins are quoted at 57½c nominal, and light weights at 55c nominal.

Activity in the kipskin market was likewise dormant, somewhat influenced by the trend in the calfskin market. No trading was reported in any quarter. Packers are awaiting tanner action. Packer northern native kipskins were quoted this week at 45c nominal, southern at 42½c and brands 2½c, all nominal.

**SHEEPSKINS:** The market on packer shearlings registered a better tone this week. Trading however was negotiated at mixed prices, depending on quality. Mouton buyers again expressed interest, and, according to reports, have procured product this week. No. 1 shearlings were quotable at \$2.50@2.75 each, No. 2s at \$1.90@2.00, and No. 3s at \$1.60. Production at the moment on good quality shearlings is in arrears of demand. One packer sold several mixed cars of No. 1 shearlings at \$2.40@2.50 each, quality considered, No. 2s at \$1.90@2.00, and No. 3s at \$1.60 each. In another quarter it was rumored that No. 1 shearlings sold at \$2.25 each, but this could not be confirmed.

New crop pickled skins are being accumulated in a small way according to reports. No recent sales have been reported in this category to substantiate a fixed market.

## N. Y. HIDE FUTURES

MONDAY, JULY 4, 1949				
Independence Day—Market Closed.				
TUESDAY, JULY 5, 1949				
	Open	High	Low	Close
Sept. ....	17.00	17.71	17.60	17.65b
Dec. ....	17.80b	17.98	17.95	17.93b
Mar. ....	17.40b	17.45	17.40	17.30b
June ....	17.00b	.....	.....	16.80b
Closing 1 point up to 25 downs; sales 35 lots.				
WEDNESDAY, JULY 6, 1949				
	Open	High	Low	Close
Sept. ....	17.60b	18.05	17.93	18.00b
Dec. ....	17.95	18.25	17.95	18.20
Mar. ....	17.45b	.....	.....	17.60b
June ....	17.00b	17.40	17.40	17.36b
Closing 27 to 50 points higher; sales 21 lots.				
THURSDAY, JULY 7, 1949				
	Open	High	Low	Close
Sept. ....	17.95b	17.95	17.85	17.85
Dec. ....	18.10b	18.15	18.10	18.00b
Mar. ....	17.45b	.....	.....	17.45b
June ....	17.20b	.....	.....	17.10b
Closing 15 to 20 points lower; sales 14 lots.				
FRIDAY, JULY 8, 1949				
	Open	High	Low	Close
Sept. ....	17.70b	18.00	17.75	18.01
Dec. ....	18.00	18.25	17.85	18.25b
Mar. ....	17.45b	17.55	17.55	17.60b
June ....	17.10b	.....	.....	17.20b
Closing 10 to 25 points higher; sales 30 lots.				

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$22.25; the average, \$17.65. Provision prices were: Under 12 pork loins, 47@48; 10/14 green skinned hams, 51; Boston butts, 39@40; 16/down pork shoulders, 36@36½; 3/down spareribs, 40@40½; 8/12 fat backs, 10½; regular pork trimmings, 17½@18½; 18/20 DS bellies, 22½n; 4/6 green picnics, 34; 8/up green picnics, 23½. P.S. loose lard was quoted at 9.62½a; P.S. lard in tierces, 10.75a.

### Cottonseed Oil

Closing futures quotations at New York were: July 11.85b, 11.90ax; Sept. 11.37; Oct. 11.20; Dec. 11.15; Jan. 11.13b, 11.25ax; Mar. 11.13b, 11.25ax; May 11.13b, 11.23ax. Sales were 309 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 2, 1949, were 6,935,000 lbs.; previous week, 6,407,000 lbs.; same week 1948, 8,274,000 lbs.; 1949 to date, 191,857,000 lbs.; corresponding period a year earlier, 176,955,000 lbs. Shipments for the week ended July 2 totaled 3,838,000 lbs.; previous week, 4,300,000 lbs.; same week last year,

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1948
	Week ended July 7, '49	Previous Week	
Nat. str. ....	18½@22	18½@22	@29
Hvy. Tex. str. ....	@17	@17	@26a
Hvy. butt			
brnd'd str. ....	17 @17½n	@17	@26
Hvy. Col. str. ....	16½@17n	@16½	@25½
Ex-light Tex. str. ....	@24n	@24	@31n
Brnd'd cows ....	@19½	19 @19½	28½@28n
Hvy. nat. cows ....	@21½	19½ @21½	29½@30½n
Lt. nat. cows ....	@23½	23 @23½	29 @29½
Nat. bulls ....	@18	16 @16½n	@18½
Brnd'd bulls ....	@15	15 @15½n	@17½
Calfskins, Nor. ....	@37½n	@37½n	@90
Kips, Nor. nat. ....	@45n	@45n	@42½
Kips, Nor. brnd ....	@42½n	@42½n	@40
Slunks, reg. ....	@2.85n	@2.85n	@3.00
Slunks, shria. ....	@95n	90 @95n	@1.15

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. ....	17½@19	18 @19	23½@26½
Brnd'd all wts. ....	16½@18	17 @18	22½@25½
Nat. bulls ....	@12	@13n	12 @13n
Brnd'd bulls ....	@11	@12n	11 @12n
Calfskins ....	@36	@38n	38 @40
Kips, nat. ....	@80	@82n	80 @82n
Slunks, reg. ....	@2.00n	@2.00n	2.75@3.00
Slunks ....	@75n	@75n	@1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

### COUNTRY HIDES

All-weights ....	@15½n	14½@15½	20 @21½
Bulls ....	@11n	10 @11n	12½@13
Calfskins ....	@21	@23n	21 @23n
Kipskins ....	@20n	19 @20n	22 @23n

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS, ETC.

Pkr. shearings			
No. 1 ....	2.50@2.75n	2.50@2.85	@3.75
Dry pelts ....	@31n	29 @31n	@32
Horsehides ....	9.00@9.50	9.00@9.50	10.25@11.25

4,613,000 lbs.; 1949 to date, 134,124,000 lbs.; same period 1948, 126,463,000 lbs.

## Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,  
HOTEL SUPPLIERS, CHAIN STORES,  
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. INSPECTED MEATS ONLY



**B. Schwartz & Co.**

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

## [Bull Meat]

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons

# LIVESTOCK MARKETS *Weekly Review*

## Livestock Dressing Yields Greater in May, '49 Than In Same Period Last Year

The average live weights of the 1,025,000 cattle, 510,000 calves, 3,721,000 hogs and 761,000 sheep and lambs slaughtered under federal inspection during the month of May 1949 were reported by the U. S. Department of Agriculture, with comparable figures for May 1948, as follows:

	May 1949	May 1948
Cattle .....	907.3	955.2
Steers* .....	1005.1	980.7
Calves .....	182.4	187.7
Hogs .....	248.4	253.3
Sheep and lambs .....	93.3	93.0

\*Steers also included with cattle.

Packers operating under federal inspection paid a total of \$441,510,000 for all livestock during May 1949, while \$448,228,000 was paid in the same month of the previous year. The average cost per cwt. of livestock was:

	May 1949	May 1948
Cattle .....	\$22.48	\$25.67
Steers* .....	24.11	29.16
Calves .....	24.82	26.00
Hogs .....	18.41	20.86
Sheep and lambs .....	23.06	22.15

\*Steers also included with cattle.

The dressing yields of livestock slaughtered during May 1949 (per 100 lbs. liveweight), compared with the yields of May 1948, were:

	May 1949	May 1948
Cattle .....	56.1	54.0
Calves .....	56.8	56.1
Hogs* .....	79.1	75.8
Sheep and lambs .....	47.5	46.4
Lard per 100 lbs. ....	14.7	13.6
Lard per animal .....	36.8	34.4

\*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of the different kinds of livestock slaughtered in the two months were:

	May 1949	May 1948
Cattle .....	559.5	515.8
Calves .....	103.6	105.3
Hogs .....	189.8	192.0
Sheep and lambs .....	44.3	43.2

## DANISH LIVESTOCK CENSUS

Danish livestock numbers, according to the March 26 census, showed a general increase for the principal types except horses, the Office of Foreign Agricultural Relations of the USDA has announced. Total cattle numbers were 4 per cent larger than a year earlier, moving from 2,788,000 to 2,887,000. Of the 1949 figure, 1,605,000 were cows, or 5 per cent more than the number a year ago. Hog numbers of 2,200,000 showed an unusually high increase of 58 per cent over 1,388,000 hogs in 1948. Poultry numbers also increased about 34 per cent. The increases in livestock were attributed to last year's good harvest, feeds imported under the European Recovery Program and the favorable price received for pork, while the decline in horse numbers reflected the increased agricultural mechanization that has taken place in Denmark.

## HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during June 1949 were:

	BARROWS AND GILTS		SOWS	
	June 1949	June 1948	June 1949	June 1948
Chicago .....	\$20.76	\$23.62	\$16.63	\$20.83
Kansas City .....	20.60	24.47	15.67	19.89
Omaha .....	20.17	22.40	16.00	20.81
St. Louis Nat'l .....	21.08	25.16	16.33	20.34
Stk. Yds. ....	20.64	24.30	16.41	20.42
St. Joseph .....	19.79	22.46	16.32	20.83
St. Paul .....				
Average Weight in Pounds				
Chicago .....	250	275	394	403
Kansas City .....	228	251	417	407
Omaha .....	246	295	377	371
St. Louis Nat'l .....	219	225	411	390
Stk. Yds. ....	229	254	393	385
St. Joseph .....	265	304	379	359
St. Paul .....				

## BARROW SHOW PREMIUM LIST

An 84-page premium list has been issued for the 1949 National Barrow Show. It includes the rules governing the several divisions of the show and other facts of interest to producers.

## SALABLE LIVESTOCK AT TWELVE MARKETS IN JUNE

The USDA report of June receipts at the seven leading markets:

	CATTLE	
	June 1949	June 1948
Chicago .....	149,326	132,208
Kansas City .....	82,093	87,581
Omaha .....	128,157	119,187
E. St. Louis .....	56,480	71,101
St. Joseph .....	44,125	37,573
Sioux City .....	101,849	85,522
So. St. Paul .....	85,711	83,839
*Total .....	823,947	855,304

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	CALVES	
	June 1949	June 1948
Chicago .....	10,367	13,194
Kansas City .....	11,283	16,447
Omaha .....	3,433	6,559
E. St. Louis .....	29,845	35,381
St. Joseph .....	5,949	8,900
Sioux City .....	1,231	1,771
So. St. Paul .....	33,486	39,172
Total .....	134,558	185,915

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	HOGS	
	June 1949	June 1948
Chicago .....	175,437	224,930
Kansas City .....	58,920	52,166
Omaha .....	138,059	186,384
E. St. Louis .....	225,788	208,540
St. Joseph .....	105,560	93,961
Sioux City .....	125,254	192,960
So. St. Paul .....	139,675	196,166
*Total .....	1,220,826	1,485,230

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.


	SHEEP AND LAMBS	
	June 1949	June 1948
Chicago .....	11,467	28,680
Kansas City .....	49,101	95,725
Omaha .....	32,000	34,866
St. Joseph .....	27,295	37,772
Denver .....	12,874	21,300
Oklahoma City .....	8,119	14,172
So. St. Paul .....	10,422	19,615
*Total .....	343,481	631,461

\*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

## LIVESTOCK CAR LOADINGS

A total of 6,828 cars was loaded with livestock during the week ended June 25, 1949, according to the Association of American Railroads. This was a decrease of 2,100 cars from the same week a year earlier, and a decrease of 4,613 cars from the week in 1947.

*\*Livestock Buying*  
can be **PROFITABLE**  
and **CONVENIENT**

Try 

**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE

CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

Order Buyer of Live Stock  
**L. H. McMURRAY, Inc.**  
INDIANAPOLIS, INDIANA  
Telephone: Franklin 2927

## THE FOWLER CASING CO. LTD.

For 30 Years the Largest Independent Distributors of  
**QUALITY AMERICAN HOG CASINGS**  
in Great Britain

8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effraque, London)

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, July 6, 1949, reported by the Production & Marketing Administration:

HOOGS: (Quotations based on

hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$18.75-20.00	\$17.50-20.00	\$.....	\$.....	\$.....
140-160 lbs.	19.75-20.75	19.50-21.25	18.75-20.00	19.00-20.00	20.75-21.00
160-180 lbs.	20.25-21.50	21.00-21.75	19.50-21.00	19.50-21.25	20.75-21.00
180-220 lbs.	21.00-21.50	21.25-21.75	20.75-21.25	21.00-21.50	20.75-21.00
220-240 lbs.	20.75-21.50	20.75-21.50	21.00-21.25	21.00-21.50	20.75-21.00
240-270 lbs.	20.00-21.25	19.75-21.00	20.25-21.25	19.50-21.25	19.00-21.00
270-300 lbs.	19.25-20.25	18.75-20.00	19.25-20.50	18.50-20.00	17.25-19.75
300-330 lbs.	18.25-19.25	18.00-18.75	18.50-19.50	16.00-18.75	16.00-18.00
330-360 lbs.	16.75-18.50	16.75-18.00	18.00-18.75	16.00-18.75	16.00-18.00

Medium:

160-220 lbs.	19.00-21.00	20.00-21.00	18.75-20.50	18.25-21.00	.....
--------------	-------------	-------------	-------------	-------------	-------

BOWS:

Good and Choice:

270-330 lbs.	17.00-17.25	17.00-18.00	16.75-17.25	14.00-17.50	14.50-16.75
330-360 lbs.	16.50-17.25	16.25-17.25	16.00-17.00	14.00-17.50	14.50-16.75
360-400 lbs.	15.00-16.75	14.50-16.50	14.50-16.50	14.00-17.50	14.50-16.75

Good:

400-450 lbs.	13.50-16.00	13.25-14.50	14.00-15.00	12.50-14.50	11.75-14.75
450-550 lbs.	12.00-15.25	11.25-13.50	13.00-14.50	12.50-14.50	11.75-14.75

Medium:

250-550 lbs.	11.00-16.50	10.00-17.00	12.00-16.00	12.00-17.00	.....
--------------	-------------	-------------	-------------	-------------	-------

PIGS (Slaughter):

Medium and Good:

90-120 lbs.	16.50-19.00	15.00-18.00	.....	.....	.....
-------------	-------------	-------------	-------	-------	-------

### SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	26.50-28.00	26.50-28.00	27.00-27.75	26.25-27.50	25.75-27.25
900-1100 lbs.	26.50-28.00	26.75-28.50	26.75-27.75	26.25-27.50	25.75-27.50
1100-1300 lbs.	26.50-28.00	26.50-28.50	26.50-27.75	26.00-27.50	25.75-27.00
1300-1500 lbs.	26.00-27.50	25.50-28.00	25.75-27.25	25.00-27.00	25.25-26.75

STEERS, Good:

700-900 lbs.	24.00-26.50	25.00-26.75	24.50-27.00	24.50-26.00	24.50-25.75
900-1100 lbs.	24.00-26.50	25.00-26.75	24.50-27.00	24.50-26.00	24.50-25.75
1100-1300 lbs.	24.00-26.50	25.00-26.75	24.25-26.75	24.25-26.00	24.25-25.75
1300-1500 lbs.	23.75-26.00	24.00-26.75	24.00-26.00	24.00-25.25	24.00-25.25

STEERS, Medium:

700-1100 lbs.	21.25-24.00	21.00-25.00	20.00-24.00	21.50-24.25	20.25-24.50
1100-1300 lbs.	21.25-24.00	21.00-25.00	20.00-24.00	21.50-24.25	20.25-24.50

STEERS, Common:

700-1100 lbs.	17.50-21.25	18.00-21.00	17.00-20.00	18.00-21.50	17.50-20.25
---------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Choice:

600-800 lbs.	26.50-27.50	26.50-27.50	26.75-27.75	26.00-27.00	25.00-26.25
800-1000 lbs.	26.50-27.50	26.50-27.75	26.75-27.75	25.75-27.00	25.00-26.25

HEIFERS, Good:

600-800 lbs.	24.50-26.50	25.00-26.50	24.50-26.75	24.25-25.75	23.75-25.00
800-1000 lbs.	24.00-26.50	25.00-26.50	24.50-26.75	24.00-25.75	23.75-25.00

HEIFERS, Medium:

500-900 lbs.	21.00-24.00	20.00-25.00	20.00-24.50	21.00-24.00	19.25-23.75
--------------	-------------	-------------	-------------	-------------	-------------

HEIFERS, Common:

500-900 lbs.	16.50-21.00	17.00-20.00	16.50-20.00	17.50-21.00	16.50-19.25
--------------	-------------	-------------	-------------	-------------	-------------

COWS (All Weights):

Good	17.50-18.50	19.00-21.00	17.25-18.50	17.25-18.00	16.50-18.00
------	-------------	-------------	-------------	-------------	-------------

Medium	16.00-17.50	17.25-19.00	16.25-17.25	15.75-17.25	15.50-16.50
--------	-------------	-------------	-------------	-------------	-------------

Cut. & com.	14.50-16.00	14.00-17.25	13.75-16.25	13.25-15.75	13.00-15.50
-------------	-------------	-------------	-------------	-------------	-------------

Canners	11.00-14.50	12.00-14.00	11.25-13.75	11.50-13.25	11.50-13.00
---------	-------------	-------------	-------------	-------------	-------------

BULLS (Yrags, Excl., All Weights):

Beef, good	19.00-20.00	20.50-22.50	19.50-21.00	18.00-19.50	19.00-20.00
------------	-------------	-------------	-------------	-------------	-------------

Sausage, good	19.00-20.50	21.25-22.00	19.50-21.00	19.50-20.00	19.50-21.00
---------------	-------------	-------------	-------------	-------------	-------------

Sausage, medium	18.50-20.00	19.75-21.25	18.25-19.50	18.00-19.50	18.50-19.50
-----------------	-------------	-------------	-------------	-------------	-------------

Sausage, cut. & com.	16.50-18.50	17.00-19.75	14.50-18.25	15.50-18.00	17.00-18.50
----------------------	-------------	-------------	-------------	-------------	-------------

VEALERS (All Weights):

Good & choice	23.00-27.00	24.00-25.50	23.00-25.00	24.00-26.00	23.00-26.00
---------------	-------------	-------------	-------------	-------------	-------------

Com. & med.	18.00-23.00	19.00-24.00	16.00-23.00	18.00-24.00	15.00-23.00
-------------	-------------	-------------	-------------	-------------	-------------

Cull, 75 lbs. up.	13.00-18.00	15.00-19.00	12.00-16.00	15.00-18.00	12.00-15.00
-------------------	-------------	-------------	-------------	-------------	-------------

CALVES (500 lbs. down):

Good & choice	23.00-27.00	23.00-25.00	22.00-25.00	23.00-25.00	20.00-22.00
---------------	-------------	-------------	-------------	-------------	-------------

Com. & med.	17.00-23.00	17.00-23.00	16.00-22.00	18.00-23.00	16.00-20.00
-------------	-------------	-------------	-------------	-------------	-------------

Cull	14.00-17.00	15.00-17.00	12.00-16.00	15.00-18.00	14.00-16.00
------	-------------	-------------	-------------	-------------	-------------

### SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):

Good & choice*	24.50-26.00	25.00-26.00	25.50-25.75	25.00-26.25	25.00-25.50
----------------	-------------	-------------	-------------	-------------	-------------

Med. & good*	21.50-24.00	22.00-24.50	21.00-25.25	23.50-24.50	23.00-24.75
--------------	-------------	-------------	-------------	-------------	-------------

Common	18.00-21.00	18.50-21.00	17.50-20.75	22.50-23.25	20.00-22.75
--------	-------------	-------------	-------------	-------------	-------------

YRL. WETHERS (Shorn):

Good & choice*	20.50-22.00	20.50-21.75	20.00-20.75	.....	.....
----------------	-------------	-------------	-------------	-------	-------

Med. & good*	18.00-20.00	18.00-20.00	17.75-19.75	.....	.....
--------------	-------------	-------------	-------------	-------	-------

EWES (Shorn):

Good & choice*	6.50-9.00	8.50-9.25	7.50-8.50	7.50-9.00	8.50-9.00
----------------	-----------	-----------	-----------	-----------	-----------

Com. & med.	6.00-8.00	6.00-8.50	6.50-7.50	5.50-7.00	6.00-8.00
-------------	-----------	-----------	-----------	-----------	-----------

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

# ADLER Stockinettes

quality made for over 80 years

Protection,  
Service, Value

In Chicago: 800 North Clark Street

THE ADLER COMPANY, CINCINNATI 14, OHIO

## THE E. KAHN'S SONS Co.

CINCINNATI, OHIO

"AMERICAN BEAUTY"  
HAMS AND BACON

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

Offices

BOSTON 9—P. G. Gray Co., 148 State St.  
CLEVELAND—C. J. Osborne, 3919 Elmwood Road, Cleveland Heights  
DETROIT—J. H. Rice, 1786 Allard, Grosse Pointe Woods  
NEW YORK 14—Herbert Ohl, 441 W. 13th St.  
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.  
PITTSBURGH—R. H. Ross, Box 628, Imperial, Pa.  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

## ATTENTION PACKERS!

Let us buy cattle and hogs for you on the South's fastest growing market. We are serving many satisfied packers. We will be glad to give references. Write or call.

## BURNETTE-CARTER CO.

SOUTH MEMPHIS STOCK YARDS

MEMPHIS, TENN.

Phone 9-7726

P. O. BOX 2354

DE SOTO STATION



## ✓ CHECK THESE ANSWERS ON SALT!

Are you using the right grade? ☐ YES ☐ NO ☐ DON'T KNOW  
Are you using the right grain? ☐ YES ☐ NO ☐ DON'T KNOW  
Are you using the right amount? ☐ YES ☐ NO ☐ DON'T KNOW

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-6.

**DIAMOND CRYSTAL SALT** DIVISION GENERAL FOODS CORPORATION  
ST. CLAIR, MICHIGAN

## FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



**PACKERS - PORK - BEEF**

**John J. Felin & Co.**

INCORPORATED

4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

## A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

## MULTIPLE BINDER

Simple as filing letters in an ordinary file. No key, nothing to unscrew. Slip in place and they stay there until you want them. Looks like a regular bound book. Clothboard cover and name stamped in gold. Priced at \$2.50, postpaid. Send us your orders today.

THE NATIONAL PROVISIONER 407 South Dearborn St. Chicago 5, Ill.

## RATH MEATS

*Finer Flavor from the Land O'Corn!*

**Black Hawk Hams and Bacon**  
**Pork • Beef • Veal • Lamb**  
**Vacuum Cooked Meats**

THE RATH PACKING COMPANY, Waterloo, Iowa

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended July 2, 1949.

CATTLE			
	Week ended	Prev. week	Cor.
	July 2	1948	
Chicago	21,398	18,339	15,096
Kansas City	17,118	14,241	18,723
Omaha	19,900	15,484	15,348
East St. Louis	6,837	6,547	6,002
St. Joseph	8,629	7,499	6,422
Sioux City	10,615	8,988	5,739
Wichita	2,240	1,738	1,654
New York & Jersey City	6,828	5,543	5,603
Okl. City	5,317	4,753	5,871
Cincinnati	5,433	5,818	5,900
Denver	7,018	6,383	1,160
St. Paul	15,459	10,918	10,170
Milwaukee	2,725	1,965	2,139
Total	129,517	114,421	90,827

HOGS			
	Week ended	Prev. week	Cor.
	July 2	1948	
Chicago	35,271	28,535	33,703
Kansas City	10,485	12,357	6,217
Omaha	33,177	32,478	34,533
East St. Louis	20,418	21,259	16,225
St. Joseph	15,514	19,281	12,480
Sioux City	18,596	17,948	24,586
Wichita	2,668	3,145	2,195
New York & Jersey City	27,971	28,450	23,297
Okl. City	8,294	8,670	8,725
Cincinnati	9,653	9,812	8,365
Denver	9,030	8,015	2,415
St. Paul	25,131	23,969	23,029
Milwaukee	3,298	3,463	4,158
Total	210,746	217,383	199,948

SHEEP			
	Week ended	Prev. week	Cor.
	July 2	1948	
Chicago	2,665	1,403	3,929
Kansas City	10,094	12,747	12,696
Omaha	3,663	2,272	8,885
East St. Louis	7,615	6,300	9,638
St. Joseph	9,506	7,847	8,666
Sioux City	18,596	1,097	3,003
Wichita	1,685	1,560	1,441
New York & Jersey City	36,537	28,160	33,564
Okl. City	4,141	2,769	3,443
Cincinnati	324	634	886
Denver	3,850	4,575	1,831
St. Paul	1,222	856	2,266
Milwaukee	855	126	384
Total	100,453	70,346	90,732

\*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on Thursday, July 7:

CATTLE:	
Steers, med. & gd.	\$24.00@26.50
Heifers, med.	25.00@26.00
Cows, gd.	18.50@17.50
Cows, med.	16.50@17.50
Cows, cut. & com.	14.25@16.00
Cows, canner	12.50@14.00
Bulls, med. & good	20.00@22.00
Bulls, cut. & com.	17.00@18.00

CALVES:	
Com. to gd.	\$20.00@25.00

HOGS:	
Gd. & ch., 180-240	\$23.00@23.75
Sows, med. to ch.	14.50@17.00

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, July 7:

CATTLE:	
Steers, med. & gd.	\$24.00@26.50
Steers, com. & med.	25.00@26.00
Heifers, com. & med.	21.00@23.00
Cows, gd.	18.50@20.00
Cows, com. & med.	16.00@18.00
Cows, can. & cut.	13.00@15.50
Bulls, gd.	20.00@21.00
Bulls, com. & med.	17.65@19.00

CALVES:	
Venders, gd. & ch.	\$22.00@25.00
Com. & med.	17.00@22.00
Culls	13.00@17.00

HOGS:	
Gd. & ch., 180-225	\$22.25@22.75
Sows, 400/down	16.75@17.75

SPRING LAMBS:	
Med. to ch.	\$24.00@25.50

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 30	3,518	753	10,479	1,472
July 1	1,279	316	6,258	239
July 2	768	133	2,206	13
July 4-Holiday				
July 5	19,074	991	11,668	1,410
July 6	6,500	900	14,000	1,500
July 7	5,000	600	12,500	2,000

\*Wk. ago...30,574 2,491 29,168 4,910

Wk. ago...34,265 2,929 48,444 7,616

1948...18,031 2,035 40,547 6,706

1947...32,503 3,878 43,212 6,029

\*Including 238 cattle, 1,105 calves, 8,595 hogs and 2,360 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 30	1,897	34	1,261	0
July 1	821	123	1,310	21
July 2	446		192	284
July 4-Holiday				
July 5	3,972		1,244	348
July 6	2,500		100	2,000
July 7	2,000		100	2,000

Wk. ago...8,372 590 5,244 648

Wk. ago...12,389 103 5,281 672

1948...6,997 73 6,036 293

1947...13,994 390 5,133 1,030

### JULY RECEIPTS

	1949	1948
Cattle	32,621	17,392
Calves	2,940	2,748
Hogs	47,632	41,824
Sheep	5,162	8,393

### JULY SHIPMENTS

	1949	1948
Cattle	9,639	7,480
Hogs	6,746	7,469
Sheep	933	573

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, July 7:

	Week ended	Prev. week
	July 7	July 7
Packers' purch.	27,798	35,104
Shippers' purch.	7,270	6,741
Total	35,068	41,845

## CANADIAN KILL

Inspected slaughter in Canada, week ended June 25:

	Week ended	Same Week	Last Year
	June 25	June 25	June 25
Western Canada	10,112	10,467	10,467
Eastern Canada	10,006	7,705	7,705
Total	20,118	18,232	18,232

HOGS			
	Week ended	Same Week	Last Year
	June 25	June 25	June 25
Western Canada	19,768	30,268	30,268
Eastern Canada	40,165	41,539	41,539
Total	59,933	71,807	71,807

SHEEP			
	Week ended	Same Week	Last Year
	June 25	June 25	June 25
Western Canada	1,673	2,820	2,820
Eastern Canada	3,008	4,126	4,126
Total	4,681	6,946	6,946

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 2:

	Cattle	Calves	Hogs	Sheep
Salable	346	2,181	175	1,864
Total (incl. directs)	3,888	6,821	15,742	20,885
Previous week:				
Salable	331	1,076	172	11
Total (incl. directs)	4,055	6,497	14,619	14,232

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending June 30:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,300	1,050	2,350	165
No. Portland				
San Francisco	1,625	425	1,800	13,300



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 2, 1949, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 5,708 hogs; Swift, 1,271 hogs; Wilson, 3,933 hogs; Agar, 3,288 hogs; Shippers, 6,591 hogs; Others, 16,071 hogs.

Total: 21,398 cattle; 2,163 calves; 41,862 hogs; 2,065 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,165	567	2,163	1,792
Cudahy	2,403	331	859	905
Swift	3,084	661	1,370	4,944
Wilson	1,148	385	1,173	2,238
Central	1,126	56	4,990	125
Others	4,142	56	4,990	125

Total ... 15,068 2,050 10,485 10,604

### OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	5,641	7,943	651
Cudahy	4,280	6,008	...
Swift	4,706	5,742	249
Wilson	3,438	3,511	685
Eagle	37	...	...
Greater Omaha	144	...	...
Hoffman	104	...	...
Rothschild	496	...	...
Roche	204	...	...
Kingman	1,058	...	...
Merchants	99	...	...
Others	12,510	...	...

Total ... 20,209 35,806 1,583

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,768	1,672	6,088	3,705
Swift	3,558	3,344	3,363	3,857
Hunter	511	...	4,694	58
Hell	...	...	2,226	...
Laclede	...	...	1,005	...
Siehoff	...	...	1,102	...
Others	3,798	761	4,049	1,622
Shippers	3,051	625	17,821	816

Total ... 13,686 6,402 42,288 10,053

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,162	429	6,546	6,625
Armour	2,640	540	7,727	956
Others	2,900	175	5,679	911

Total ... 8,711 1,144 19,952 8,492

Does not include 886 hogs and 1,925 sheep bought direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,788	25	8,573	91
Armour	3,861	27	7,090	224
Swift	3,471	22	2,420	87
Others	145	...	...	...
Shippers	16,541	124	13,799	2,861

Total ... 27,806 198 31,891 3,263

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,006	411	1,440	1,525
Guggenheim	199	...	...	...
Dunn	...	...	...	...
Ostertag	83	...	4	...
Dold	60	...	761	...
Sundberg	11	...	27	...
Pioneer	...	...	...	...
Excel	453	...	...	...
Others	428	...	436	160

Total ... 2,240 411 2,668 1,685

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,548	221	1,023	330
Wilson	1,832	486	1,171	1,142
Others	147	8	582	...

Total ... 3,527 715 2,776 1,472

Does not include 264 cattle, 696 calves, 5,438 hogs and 2,969 sheep bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	212	...	91	...
Cudahy	228	...	274	...
Swift	329	192	165	...
Wilson	60	...	...	...
Acme	481	65	...	...
Atlas	477	5	...	...
Clougherty	119	...	83	...
Coast	308	41	333	...
Harman	126	...	...	...
Luft	275	...	595	...
Union	77	...	...	...
United	317	30	327	...
Others	3,152	705	28	...

Total ... 6,147 1,038 1,896

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	412
Kahn's	...	...	...	...
Lohrey	...	...	609	...
Meyer	...	...	...	...
Schlachter	244	145	...	31
National	...	...	...	...
Others	1,974	1,054	10,660	2,899

Total ... 2,342 1,202 10,789 3,342

Does not include 1,066 cattle, 1,328 hogs and 239 sheep bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,446	50	2,586	2,219
Swift	1,333	123	1,822	1,186
Cudahy	842	29	2,965	291
Wilson	713	...	...	...
Others	2,456	273	2,175	552

Total ... 6,790 475 9,448 4,248

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,392	2,118	7,065	615
Bartusch	582	...	...	...
Cudahy	1,083	978	...	215
Riffin	891	12	...	...
Superior	1,024	...	...	...
Swift	5,887	1,899	18,066	392
Others	412	1,721	10,152	...

Total ... 15,871 6,728 35,283 1,222

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	848	1,075	1,382	4,486
Swift	1,787	1,030	1,290	7,823
Blue	...	...	...	...
Bonnet	282	15	118	...
City	545	73	150	...
Rosenthal	420	54	...	...

Total ... 3,882 2,247 2,958 12,300

### TOTAL PACKER PURCHASES

	Week ended July 2	Prev. week July 2	Cor. 1948
Cattle	147,802	131,269	113,408
Hogs	248,192	238,012	247,714
Sheep	60,403	60,203	97,214

\*Does not include Los Angeles.

### CORN BELT DIRECT TRADING

Des Moines, Ia., July 7.—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:

160-180 lb.	\$17.50@20.00
180-240 lb.	19.50@20.25
240-300 lb.	17.25@20.25
300-360 lb.	16.00@18.75

Sows:

270-300 lb.	\$16.00@17.00
400-550 lb.	11.00@14.25

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
July 1	25,000	35,000
July 2	27,000	35,000
July 3	27,000	21,000
July 4	Holiday	26,000
July 5	28,000	31,000
July 6	28,000	28,000
July 7	25,000	28,000

### LIVESTOCK RECEIPTS

Receipts at major markets, week ending July 2:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
July 2	225,000	365,000	139,000
June 25	205,000	356,000	126,000
1948	177,000	358,000	155,000
1947	217,000	316,000	162,000
1946	186,000	235,000	231,000

HOGS AT 11 MARKETS, Wk Ended:

July 2	299,000
June 25	287,000
1948	283,000
1947	266,000
1946	333,000

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
July 2	162,000	253,000	68,000
June 25	136,000	247,000	58,000
1948	112,000	243,000	78,000
1947	155,000	233,000	91,000
1946	142,000	251,000	120,000

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended June 25 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B1 Dressed	Good Handy weights
Toronto	\$21.02	\$22.00	\$29.00	\$26.27
Montreal	20.55	21.25	30.55	24.46
Winnipeg	20.50	21.50	29.85	26.00
Calgary	20.68	22.25	30.70	24.95
Edmonton	19.70	20.10	31.10	24.05
Pr. Albert	19.00	20.00	29.85	22.00
Moose Jaw	19.50	20.00	29.35	23.00
Saskatoon	19.75	20.00	29.35	28.00
Regina	18.55	20.40	29.35	...
Vancouver	...	20.00	...	28.00

\*Dominion government premiums not included.

## FOR SMOKED MEATS - - -

Why use quality ingredients in your smoked meat products, but fall short of the SUPERIOR AROMA, TASTE and SALES APPEAL, which only HICKORY SAWDUST can give?

For quality products that build permanent customer demand, USE HICKORY.

Get it from

G. W. CAMPBELL & CO., 2345 N. PHILIP ST., PHILA. 33, PA.

## EDWARD R. SEABERG

BROKER - SAUSAGE CASINGS

BOARD OF TRADE BUILDING

141 WEST JACKSON BOULEVARD, CHICAGO 4, ILLINOIS

Cable Address: "EDSEA" Chicago • Telephone: WAbash 2-0119 • Teletype: CG 939

## Wilmington Provision Company

Slaughtering of

CATTLE - HOGS - LAMBS - CALVES

TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION

WILMINGTON, DELAWARE



## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N.Y. • Chicago Office, 332 S. Michigan Ave., 4

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
<b>STEER AND HEIFER:</b> Carcasses		Week ending July 2, 1949.. 9,035	
Week ending July 2, 1949.. 8,709		Week previous .. 13,930	
Week previous .. 13,694		Same week year ago .. 20,673	
Same week year ago .. 6,442			
<b>COW:</b>		<b>PORK CURED AND SMOKED:</b>	
Week ending July 2, 1949.. 1,284		Week ending July 2, 1949.. 700,411	
Week previous .. 1,325		Week previous .. 1,002,042	
Same week year ago .. 2,485		Same week year ago .. 753,571	
<b>BULL:</b>		<b>LARD AND PORK FATS:</b>	
Week ending July 2, 1949.. 904		Week ending July 2, 1949.. 115,365	
Week previous .. 901		Week previous .. 394,584	
Same week year ago .. 794		Same week year ago .. 102,769	
<b>VEAL:</b>		<b>LOCAL SLAUGHTER</b>	
Week ending July 2, 1949.. 5,220		<b>STEERS:</b>	
Week previous .. 11,610		Week ending July 2, 1949.. 5,845	
Same week year ago .. 9,426		Week previous .. 4,527	
		Same week year ago .. 4,553	
<b>LAMB:</b>		<b>COWS:</b>	
Week ending July 2, 1949.. 25,398		Week ended July 2, 1949.. 548	
Week previous .. 44,708		Week previous .. 591	
Same week year ago .. 33,246		Same week year ago .. 234	
<b>MUTTON:</b>		<b>BULLS:</b>	
Week ending July 2, 1949.. 2,236		Week ending July 2, 1949.. 435	
Week previous .. 1,888		Week previous .. 425	
Same week year ago .. 4,866		Same week year ago .. 816	
<b>HOG AND PIG:</b>		<b>CALVES:</b>	
Week ending July 2, 1949.. 13,655		Week ending July 2, 1949.. 12,246	
Week previous .. 19,354		Week previous .. 11,651	
Same week year ago .. 3,363		Same week year ago .. 10,287	
<b>PORK CUTS:</b>		<b>HOGS:</b>	
Week ending July 2, 1949.. 1,269,199		Week ending July 2, 1949.. 27,971	
Week previous .. 1,403,229		Week previous .. 28,450	
Same week year ago .. 1,137,508		Same week year ago .. 23,297	
<b>BEEF CUTS:</b>		<b>SHEEP:</b>	
Week ending July 2, 1949.. 80,315		Week ending July 2, 1949.. 36,537	
Week previous .. 86,333		Week previous .. 28,160	
Same week year ago .. 169,978		Same week year ago .. 33,564	
<b>VEAL AND CALF:</b>		Country dressed product at New York totaled 3,563 veal, 44 hogs and 17 lambs in addition to that shown above. Previous week: 4,030 veal, 18 hogs and 46 lambs. Same week 1948: 3,987 veal, 5 hogs and 25 lambs. <sup>1</sup> Incomplete.	
Week ending July 2, 1949.. 1,540			
Week previous .. 19,408			
Same week year ago .. 826			
<b>LAMB AND MUTTON:</b>			
Week ending July 2, 1949.. 1,216			
Week previous .. 1,248			
Same week year ago .. 797			

## WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended July 2, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City.....	6,828	12,246	27,971	36,537
Baltimore, Philadelphia .....	3,215	1,692	27,409	1,593
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis..	10,832	4,215	48,180	6,761
Chicago, Elburn .....	22,686	8,429	62,054	9,743
St. Paul-Wis. Group.....	23,634	16,357	63,544	3,970
St. Louis Area.....	11,224	8,421	59,501	13,529
Sioux City .....	10,230	188	20,680	606
Omaha .....	18,881	963	37,080	9,038
Kansas City .....	13,134	4,139	30,236	11,958
Iowa and So. Minn.....	14,760	6,760	140,527	19,016
<b>SOUTHEAST</b>	4,467	2,564	11,967	...
<b>SOUTH CENTRAL WEST</b>	18,945	7,112	41,916	23,404
<b>ROCKY MOUNTAIN</b>	8,043	328	12,397	5,311
<b>PACIFIC</b>	16,307	4,253	25,269	24,684
Grand total .....	185,253	78,069	602,390	166,251
Total week ago .....	168,904	72,737	605,326	151,472
Total same week 1948 .....	153,758	80,482	540,108	213,800

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat inspection during May 1949—cattle, 75.0; calves, 64.8; hogs, 72.8; sheep and lambs, 84.4.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, with comparative figures for the previous week and the same week a year earlier, were as follows:

	Cattle	Calves	Hogs
Week ended July 1.....	1,380	440	2,906
Week previous .....	1,943	413	3,662
Cor. week last year .....	2,246	1,200	3,805

# CLASSIFIED ADVERTISING

## POSITION WANTED

**GERMAN BOLOGNA** maker with 25 years' experience, specializes in salami, cervelat, pork or all beefroll, A-1 quality, ready to sell after 3 days manufacturing process. Can be made without question in New York area. Wants opportunity. If interested write W-196, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**ATTENTION!** Supervisor available August 1st, 23 years' practical experience hog killing, cutting, beef killing, boning, rendering, sweet pickle curing, smoking and some sausage experience, large and small plants. W-197, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**CASING EXECUTIVE:** Young, top experience in all phases of casing industry. Reliable, energetic, ambitious. Excellent references. Eastern location preferred. Available August 15th. W-200, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**SUPERINTENDENT:** Thoroughly familiar with all phases of packinghouse operations. 28 years' experience, aggressive, presently employed. Successful labor problems, excellent references. W-201, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**OPERATION or MANAGERIAL:** 20 years' experience both large and small plants. Production, departmentalization, costs and personnel. All phases except sales. W-181, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## RENDERING SUPERVISOR

Can handle either packinghouse or dead stock units, production and, or, sales. Would also consider single large plant. W-164, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**RENDERING foreman:** Edible and inedible departments, wet or dry, refinery, stock feeds, hides. W-182, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE FOREMAN:** Reliable, can take complete charge of sausage and loaf production. Can handle and teach help. W-184, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER:** Desires position with medium or small plant. Experienced in curing and smoking meats. W-167, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

**HOG BUYER:** A large eastern packer has an opening for a man with experience. Good opportunity for a thoroughly reliable man. Give full particulars, including past experience, age and names of former employers. Permanent position. W-151, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

## HIDE SALESMAN WANTED

With wide experience selling all kinds of hides to tanners. Exceptionally fine opportunity. State age, experience, all details possible, salary wanted. Old established company. W-154, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**RENDERING PLANT** wants at once an experienced man qualified to manage complete plant and territory in Illinois handling shop materials and animals. Give complete information at once by wire or letter. W-155, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES MANAGER** wanted by a Houston, Texas, medium sized packer established many years, fully equipped with sausage kitchen, handling a complete line of provisions and fresh meats, catering to purveyors and small grocery accounts. W-180, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**RENDERING PLANT** wants experienced foreman, capable of operating two cooker plant in Texas. Must know all phases, mechanical and otherwise, except sales. Write details to W-190, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Young man or woman with some experience in wholesale meat brokerage business. Must be able to type. Kaufman Brokerage, 187 Ft. Greene Place, Brooklyn, N. Y. Phone Main 2-9019.

**SALES manager,** also a **GENERAL PLANT** manager with plant operating experience to handle small midwestern packing plant. W-191, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**CASING ROOM** man wanted who is familiar with hog casings, beef rounds and beef hungs. W-192, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER** wanted. Small plant in mid-west, climate and living conditions ideal. W-193, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

**3 SALESMEN:** Wanted who have previously sold seasonings, cures, emulsifiers to the sausage trade (no others need reply) for following territories established many years: Ohio, Michigan, Indiana & Kentucky—or Wisconsin, Minnesota, Illinois & Iowa—or California, Arizona, Oregon & Washington. Salary and expenses. Write full details. W-187, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BONELESS BEEF SALESMAN

With background of successful management of beef boning operations and sales. Salary per ability. All replies confidential. Reply to W-188, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Working beef foreman. Must be all around butcher, able to handle men. Modern two bed floor. References required. State salary expected. Plant in Ohio. W-198, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WORKING FOREMAN:** For edible and inedible rendering department using new equipment in most modern eastern plant. Write full details of your experience. W-199, THE NATIONAL PROVISIONER, 11 E. 44th St., New York 17, N. Y.

**WANTED:** Experienced rendering plant manager and operator. Write Consolidated Hide & Metal Co., Asheville, N. C.

**MALE HELP WANTED:** Veterinary inspector by Indiana packer. W-194, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE

### Sausage Factory with Canning Plant For Sale or Lease

A modern plant operating under government inspection with capacity 75,000 pounds of sausage products per week. Located in Kansas City, Missouri. An excellent opportunity. Write FS-175, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

# —CLASSIFIED ADVERTISING—

Unless Specifically Instructed Otherwise: All Classified Advertisements Will Be Inserted Over a Blind Box Number

Unemployed not sold. Minimum 20 words \$4.00; additional words 20¢ each. "Positive wanted," special rate: minimum 20 words \$3.00, additional words 15¢ each. Count address

or box numbers as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$8.25 per inch. Contract rates on request

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## EQUIPMENT FOR SALE

### IN STOCK

Priced to sell

- Lard Roll—Boss, 48x30, complete with pump and motor ..... \$300.00
- Boiler—Kane, gas fired, upright, 100# pressure, 7 HP ..... 250.00
- Scale—Toledo, Model 1821, cap., 300#. Dial 125# x 2 oz. Plat., 29"x23" ..... 275.00
- Scale—Fairbanks—Four post suspension type. Cabinet dial. 3000# cap. Plat. 60"x72" ..... 635.00
- Dicer—Diana, universal meat and food dicing machine. Hydraulic— $\frac{1}{2}$ "x $\frac{1}{2}$ " cubes ..... 550.00

## Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

Chesapeake 3-5300

Single items or complete plants bought and sold.

## MEAT PACKERS—ATTENTION

- 2—Anco #261 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #106 Meat Grinder, belt driven.
- 1—Steel 2000 gallon jacketed, agitated, Kettle.
- 12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.
- 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.
- Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
- 1—Cleveland Meat Grinder, type 7E-B, 15 HP Motor.
- 2—Anco 3"x6" and 1—Anco 4"x9" Lard Rolls.

Send us your inquiries.  
WHAT HAVE YOU FOR SALE?

Consolidated Products Company, Inc.  
14-19 Park Row New York 7, N. Y.  
Phone—BARCLAY 7-0800

Four Vance and Baker horizontal square type rotors, 2 truck capacity, equipped with Powers Regulator double pen recording thermometer 110 volt-clock-class #3 priced at \$800.00 each f.o.b. Ginner's Provisions Co., Inc., 5th & Walnut Sts., St. Joseph, Missouri.

## ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or As Is. Pittcock and Associates, Moylan, Pennsylvania.

FOR SALE: Two Anderson RB Expellers by California Extraction Co. of Norwalk, California, P.O. Box 187, Phone 62037.

## PLANTS FOR SALE

### Packing Plant for Sale

Complete packing plant, built and equipped with all new and modern machinery less than two years ago. In operation less than one year. Approx. 5000 square feet of floor space. Also livestock sheds with ample capacity, scales, feed rooms, and office building, adjoining.

Latest mechanized equipment in this one-floor plant including overhead tracks throughout, automatic oil-fired boiler, large cooler rooms, two cooking and smoking rooms, complete modern sausage making equipment, tankage equipment, hog scalding vat, deboning machine and other modern equipment. Available for negotiated sale by Trustee, subject to Court approval. Write or phone Thomas E. Perry, Columbus Junction, Iowa. Phone 121.

## MUST SELL IMMEDIATELY

Modern rendering plant. Dead stock and offal. 2 cookers. Finances make sale necessary. FF-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANT FOR SALE

### RANCH

### 260 CATTLE—EQUIPMENT

3109 acres. Well improved, equipped. South Mississippi, mild climate, 52 inch annual rainfall. Long planting-maturing seasons, pasture all year. Adequate water. On improved road, REA electricity. No winter blizzards, ice or snow. Get profits on grasses, forage crops, legumes, clovers. Taxes 25¢ acre annually. Livestock and personal property exempt from taxation. FINE FOR INVESTMENT, SECURITY or RETIRING. Plat and pictures if interested. PRICE \$150,000.00. Terms: half cash, balance easy, or retain cattle and price cheaper. Dissolving partnership. Write or see: Caleb Smith, 7552 Wydown, Clayton, Mo.

## BUSINESS OPPORTUNITIES

### Packhouse Employees Notice

Complete equipment for vulcanizing one piece soles on rubber boots, of rubber, canvas or felt. Vulcanized repairs made any place or size on any rubber boot giving 5 to 50 times as long wear as from new boots. Good profit, easy to learn. Will h-p install and teach. Garage or basement suitable for business. \$1,250 cash, weight 1500 lbs. Will bear investigation. Health reason for selling.

F. Engan P.O. Box 175  
Denver, Colo. Phone Ke-8276

**Livestock Buyers and Sellers**  
Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,  
P.O. Box 6669 Los Angeles 22, Calif.

### Would you rather work for yourself?

Principal stock holder in southern meat processing and sausage manufacturing plant wants to relieve himself of responsibilities incident to the operation of such plant and will talk business with interested parties having wherewithal and the knowledge and ability to operate such a business.

Last years sales in excess of \$500,000.00, plenty of room for expansion without having to go too far from home.

Wonderful opportunity for group of three or four men to pool resources and invest in business. 2 sales positions and one place for office man available.

We simply want to shift the load to younger shoulders and are willing to go more than half way in making a connection that will assure the future growth of business. For detailed information address

J. B. ROBERTS  
429 S. 19th St.  
Paducah, Ky.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

- Sausage and Smokehouse**
- 9584—GRINDER: Toledo Ser. #4360,  $\frac{1}{2}$  HP motor, bowl & feeding hopper are stainless steel ..... \$ 220.00
- 9423—FLAK ICER: York, Model DER 10, self contained, complete, SPECIAL ..... 900.00
- 9541—STUFFER: Randall 500#, 2 valves, 6 horse ..... 625.00
- 9503—STUFFER UNIT: Boss 400# stuffer,  $\frac{1}{2}$  HP air compressor & tank, NEW Boss 12# Meat Dispenser ..... 750.00
- 7990—MIXER: Anco, 750# cap., 7 $\frac{1}{2}$  HP, new hopper shell, silent chain drive ..... 500.00
- 9506—VACUUM MIXER: Buffalo #4-A, 1000# cap., 10 HP, excel. cond. .... 1100.00
- 9710—MIXER: Buffalo #1, 200# cap., 2 HP motor, used 2 years, SPECIAL ..... 285.00
- 9542—MIXER: Buffalo #6, 1500# cap., 15 HP motor, good cond. .... 825.00
- 7060—MIXER: Boss #35, 1000# cap., tilting hopper, 10 HP, gear driven ..... 600.00
- 9538—PATTY MACHINE: Hydraulic, 4 different size plates, like new ..... 450.00
- 9562—MEAT DISPENSER: Boss, 12#, NEW ..... 175.00
- 7956—SAUSAGE COOKER & CAGE STELLIZER: Anco, with pump, motor, excel. cond. .... 350.00

### Rendering and Lard

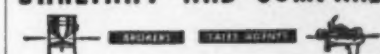
- 9501—HYDRAULIC PRESS: Thomas Albright, 150 ton, 4 post, steam driven pump ..... \$1150.00
- 9140—HYDRAULIC PRESS: Anco, NEW, original crate, 150 ton ..... 2300.00
- 8866—HYDRAULIC PRESS: NEW, never used, Globe, 500 ton, complete with pump, piping, etc. .... 5300.00
- 9616—EXPPELLER: Red Lion, 15 HP motor, tempering apparatus, A-1 cond. .... 3900.00
- 9507—LARD ROLL: Boss, 324, brine, with pump, picker trough and motor ..... 400.00
- 9577—COOKER: Boss Cd, 3x6, 1500# cap., 5 HP motor ..... Best offer
- 9502—PRESSURE COOKER: Jordan, 4x7, 80# pressure, 40# internal pressure, used 8 months ..... 2200.00
- 7957—HOG: #25 Diamond, with extra knives, little used, 8 ton per hr. cap., requires 40 HP motor ..... 1400.00
- 9007—BONE CRUSHER: Waste Saving, motor drive thru V belt, 15 HP mounted on steel platform ..... 1050.00

### Miscellaneous

- 9725—HOG DEHAIRER: Anco #551, with 5 HP motor, Excel. cond. .... \$ 795.00
- 9550—HOG DEHAIRER & HOIST: Boss, 200 hogs hourly, 15 HP, Boss Senior Jerkless 10' hoist, SPECIAL ..... 700.00
- 9505—AMMONIA COMPRESSOR: Wilter, #24, self contained, 7 $\frac{1}{2}$  HP motor & starter, flat belt drive ..... 400.00
- 8370—ICE CRUSHER: Keebler, belt drive, 4 to 6 tons per hr. cap. .... 150.00
- 9506—BAND SAWS: (4) NEW Regal, Model 3A, SPECIAL CLOSE OUT, each ..... 350.00
- 7070—BAND SAW: 36" Jones Superior ..... 350.00
- 9547—CURING VATS: (25) 1400 gal., galv. hoops, excel. cond., each ..... 14.00
- 9587—HAM BOILERS: (50) cast alum., 8" to 12", square, each ..... 4.00
- 9582—BOILER: Eclipse, 4 HP, gas fired, with controls, burner, hot water tank & stack ..... 225.00
- 7902—SCALE: Hobart computing, like new cond. .... 175.00
- 7945—SCALE: Toledo Model 1811-A, 150# cap., portable with casters, 80x30 pan ..... 300.00
- 9548—TRACK SCALE: Howe Weightograph, 2000# cap. .... 140.00
- 9712—CAUTION FORMER & CLOSURE: NEW, never used, Peters Senior, ..... available at considerable discount
- 7964—ELEVATOR: 500# cap., portable automatic ..... 425.00
- 9500—STORAGE TANKS: 8000 gal., RM tank car type, not coll. each ..... 450.00
- 9301—RETORT CRATES: (21) slatted type, each ..... 10.00
- 9300—RETORTS: (2) Sprague Sells, 42x72, instruments, controls, & 6 crates, Taylor recording instruments, each, 300.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



7670 N. CLARK ST. • CHICAGO 26, ILL. • SHeldrake 3-3313

### SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies





MR. HAM GOES TO TOWN  
FOR  
MORRELL PRIDE MEATS

**PORK • BEEF • LAMB • VEAL**

**HAMS • BACON • SAUSAGE**

**LARD • CANNED MEATS**

**SHEEP, HOG & BEEF CASINGS**

**JOHN MORRELL & Co.**

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

# ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

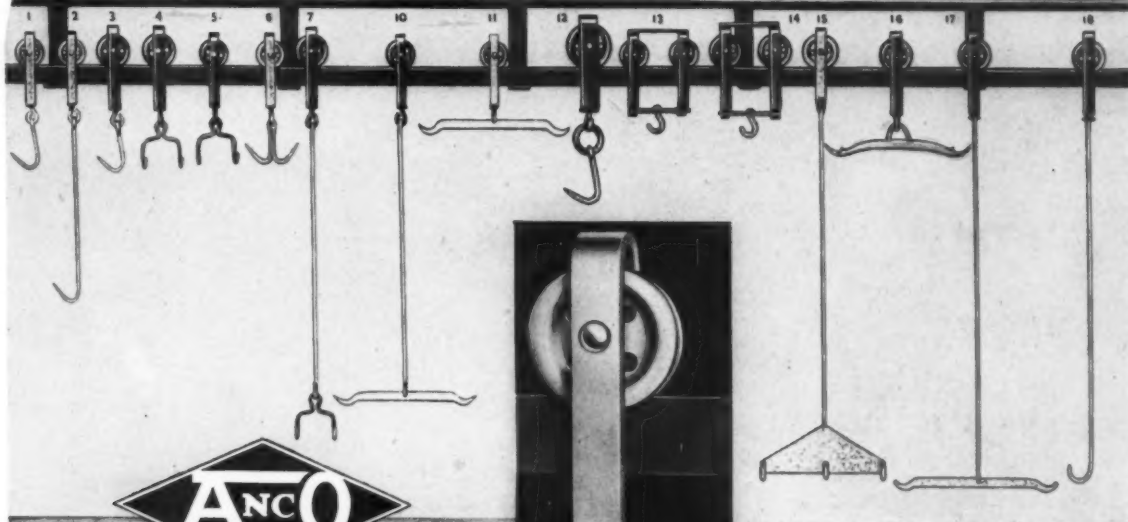


Adler Company, The.....	61
Advanced Engineering Corporation.....	34, 35
Afral Corporation.....	52
Albright-Nell Co., The.....	Third Cover
American Meat Institute.....	9
Armour and Company.....	52, 57
Aromix Corporation.....	58
Barliant and Company.....	65
Burke Products, Inc.....	49
Burnette-Carter Company.....	61
Campbell, G. W., & Co.....	63
Cincinnati Butchers' Supply Co., The.....	7
Cincinnati Cotton Products Co.....	36
Clark Equipment Company.....	30, 31
Cleveland Cotton Products Co., The.....	58
Crane Company.....	3
Crown Zellerbach Corp.....	22
Custom Food Products, Inc.....	26
Daniels Manufacturing Co.....	27
Diamond Crystal Salt—Division General Foods Corporation.....	62
Electric Auto-Lite Company, The.....	40
Exact Weight Scale Company.....	6
Felin, John J., & Co., Incorporated.....	62
Fowler Casing Co., Ltd., The.....	60
Girdler Corporation, The.....	29
Globe Company, The.....	16
Great Lakes Stamp & Mfg. Co.....	28
Griffith Laboratories, Inc., The.....	Fourth Cover
Groen Mfg. Co., The.....	54
Ham Boiler Corporation.....	63
Hercules Fasteners, Inc.....	50
Hygrade Food Products Corp.....	66
International Minerals & Chemical Corp.....	47
James, E. G., Company.....	50
Jamison Cold Storage Door Co.....	37
Kahn's, E., Sons Co., The.....	61
Kalamazoo Vegetable Parchment Co.....	12
Kennett-Murray & Co.....	60
Koch Butchers' Supply Company.....	46
Kohn, Edward Co.....	50
Krey Packing Co.....	56
Land O'Lakes Creameries, Inc.....	38
Marathon Corporation.....	42
Mayer, H. J., & Sons Co. Inc.....	41
McMurray, L. H., Inc.....	60
Midland Paint & Varnish Co.....	48
Morrell, John, & Co.....	66
Mullinix.....	22
New York Tramrail Co. Inc.....	14
North American Car Corporation.....	45
Oakite Products, Inc.....	46
Paterson Parchment Paper Co.....	8
Rath Packing Company, The.....	62
Rector Trading Corp., The.....	14
Romm & Griesler.....	53
Schwartz, B., & Co.....	59
Seaberg, Edward R.....	63
Smith's, John E., Sons Company.....	Second Cover
Solvay Sales Division, Allied Chemical and Dye Corporation.....	48
Specialty Mfrs. Sales Co., The.....	33
Standard Conveyor Co.....	57
Stange, Wm. J., Company.....	24
Steelcote Manufacturing Co.....	11
Sylvania Division—American Viscose Corporation.....	10
Tohts, R. W., & Co.....	14
Townsend Engineering Company.....	32
Transparent Package Company.....	First Cover
United Board & Carton Company.....	15
U. S. Thermo Control Company.....	13
Universal Oil Products Co.....	4, 5
Williams Patent Crusher & Pulverizer Co.....	55
Wilmington Provision Co.....	63
Wilson & Co.....	28

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

THE ALLBRIGHT-NELL CO. CHICAGO



**TROLLEYS  
ARE BUILT TO  
SPECIFICATIONS  
THAT INSURE**

*Long Life*

**THERE'S AN ANCO  
TROLLEY FOR EVERY  
PACKINGHOUSE NEED  
WRITE FOR NO. 55T  
TRACKING FOLDER**

Too often overhead Trolleys are considered a "small" item of equipment in the average packinghouse, and their purchase and maintenance are not given proper consideration. ANCO on the contrary always considers Trolleys an important part of packinghouse equipment, and, therefore, holds to very high standards of materials and production. Perfect design, balance, uniformity, and highest grade of materials, together with rigid inspection make ANCO Trolleys the accepted standard in hundreds of packinghouses today.

**THE ALLBRIGHT-NELL CO.**

5323 So. Western Blvd., Chicago 9, Ill.



**CURE** never-uniform HOGS  
with ever-uniform PRAGUE POWDER\*\*  
and get the best value out of them!

Breeding and feeding makes them different—but you can bring out the best that's in their meat . . .

Cure with mild, *ever-uniform* PRAGUE POWDER . . . every crystal scientifically "flash fused" to contain each ingredient that *fixes* color, *holds* the color, and *preserves* the meat. PRAGUE POWDER always accelerates flavor development, too.

*It's Better, Naturally, When Processed Scientifically!*

Leading meat packers rely upon *uniform* PRAGUE POWDER for best results. Try it and learn why. Write today.

★ ★ ★

AND PUT A SALES KICK in the part of the porkers you pack in sausage casings. Use Griffith's *langy* Pork Sausage Seasonings . . .  
\*Purified Ground Spice, or Solubilized.  
Griffith-made, they're naturally uniform.

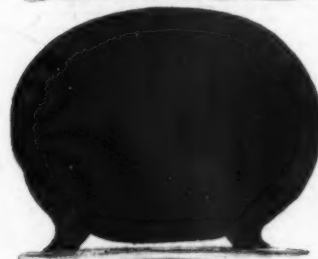
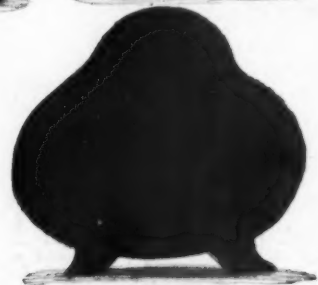


\*\*Prague Powder—Reg. U. S. Pat. Off.—made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626.

\*Covered by U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949.

**The**  
**GRIFFITH**  
**LABORATORIES**

CHICAGO 9, 1415 W. 37th ST. • NEWARK 5, 37 EMPIRE ST. • LOS ANGELES 11, 49th & GIFFORD STS. • TORONTO 2, 115 GEORGE ST.



*Illustration, Courtesy  
Successful Farming*



